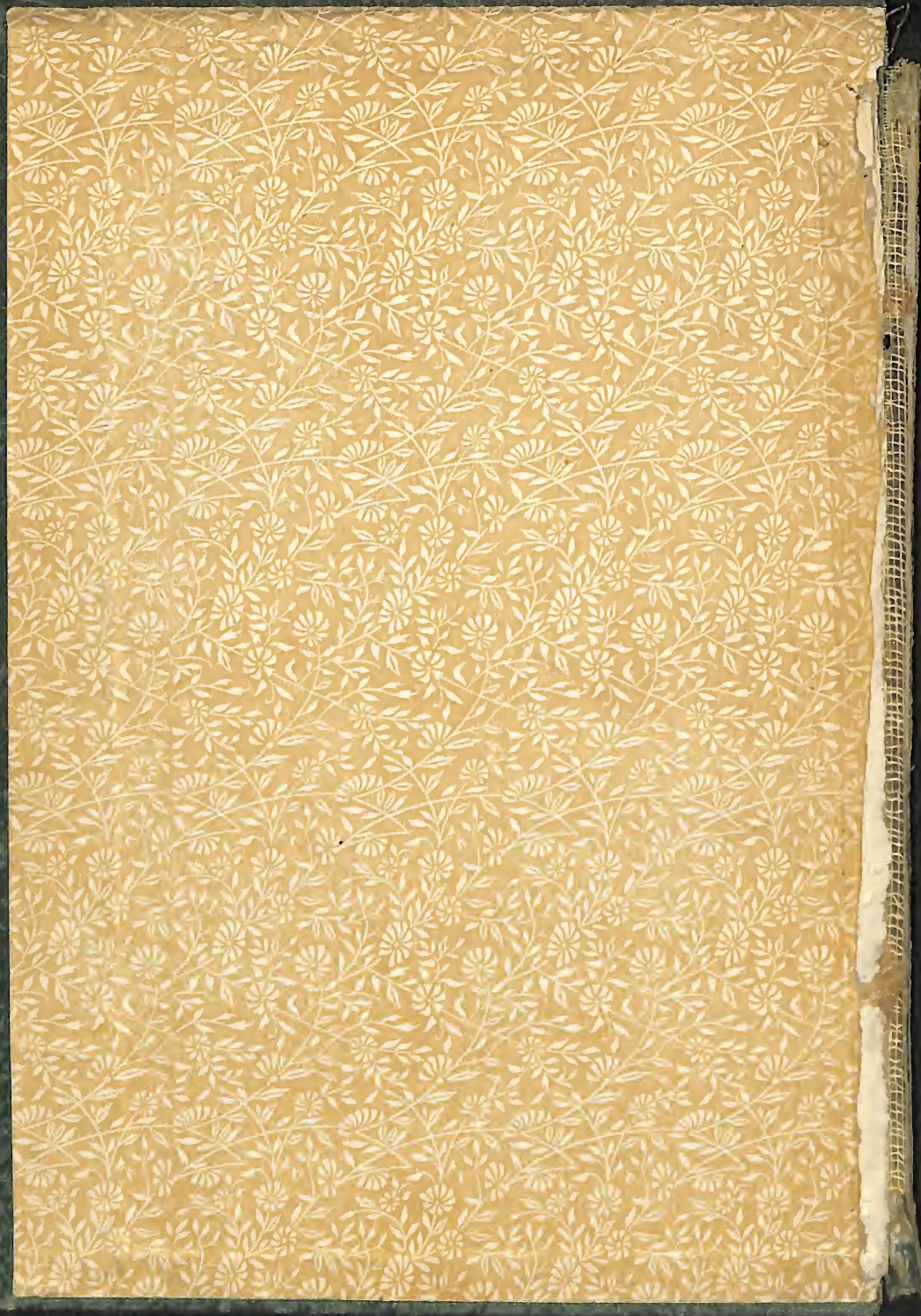


ELM PARK
COOK BOOK







Mrs Geo H. Engel

1418 Jackson St,

Scranton

Penna

Mrs Geo H. Engel

ELM PARK COOK BOOK



COMPILED AND PUBLISHED BY THE
YOUNG LADIES' MISSION CIRCLE OF
ELM PARK METHODIST EPISCOPAL
CHURCH, OF SCRANTON, PENNSYL-
VANIA : : NINETEEN HUNDRED NINE

1909



PREFACE



IN THE year 1892 there was published by the Ladies' Aid Society of Elm Park Church a Cook Book, entitled, "Housekeepers' Friend : A Choice Collection of Recipes."

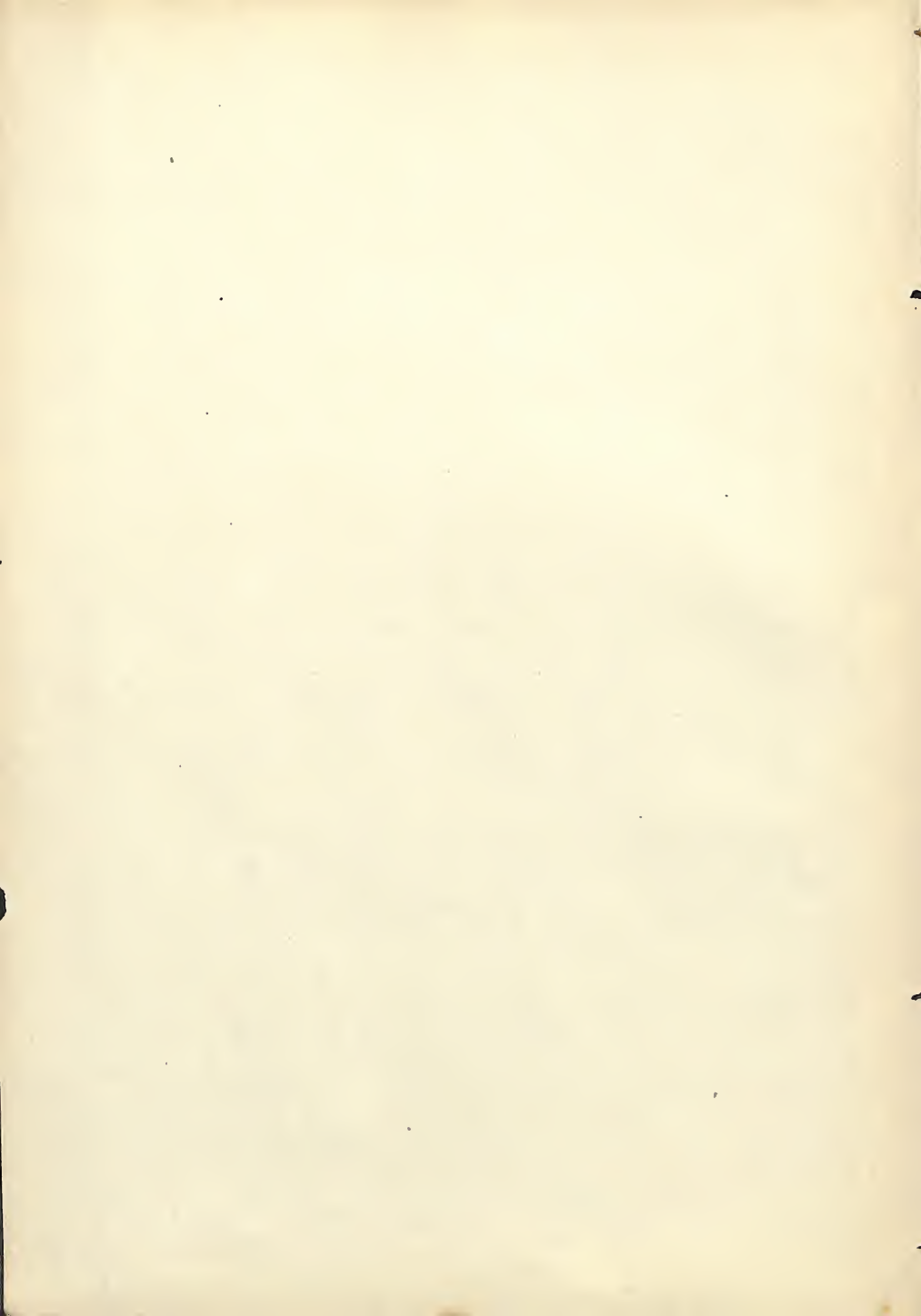
These kitchen handbooks proved very popular and were used in many households for years. At present very few of these are extant, and many demands have been made for a new edition.

The present work is intended to meet that demand, and also to include new recipes not given in the former book. Accordingly, the "Housekeeper's Friend" has been reprinted as *Part I* of this book, without any changes or corrections. *Part II* contains the most approved recipes, contributed or collected now by the Ladies of Elm Park, care having been taken to give only the best recipes, and not to duplicate what appears in Part I.

This new Elm Park Cook Book is presented to the public with the hope that it may prove as useful and practical as the old. The Committee desires to thank all who have contributed in any way to make the book a success.

MRS. A. D. PRESTON,
MRS. W. M. CURRY.
MRS. H. R. VAN DEUSEN,

Committee.



Elm Park Cook Book

PART I.

Measuring and Weighing.

Accurate measurement is necessary to insure success in cooking.

All dry materials should be sifted before measuring. A cup holding just half a pint is the standard measuring cup.

A cupful is all the cup will hold without running over—full to the brim. A scant cupful is within a quarter of an inch to the brim.

A tablespoonful of flour, sugar and butter is a rounded spoonful.

Half a spoonful is measured by dividing through the middle lengthwise.

B R E A D

“Sour bread is first cousin to sour temper.”

Sweet Rusk.

Two and one-half cups of sugar, one cup of butter, one and two-thirds cups of sweet milk, two eggs, one cup of yeast, flour to make a thin batter. Let the batter rise over night; in the morning add just enough flour to knead it; be careful not to get it too stiff; let it rise again, when light cut in small cakes and put in tins; now let it rise the third time and when light bake, being careful not to have the oven very hot.

MRS. J. B. MUNSON.

Tea Biscuit.

One quart of flour, two-thirds cup of lard, three teaspoons of baking powder, one teaspoon of salt. Put baking powder and salt into the flour; mix lard and flour together thoroughly, as you would for pie-crust; then add sweet milk enough to roll easily; cut out, and bake in a quick oven.

MRS. I. S. JONES.

Steamed Corn Bread.

One pint of sour milk, two cups of corn meal, one cup of wheat flour, one cup of graham flour, one cup of molasses, one tablespoon-

ful of butter, one teaspoonful of salt, one large teaspoonful of soda. Steam two hours and bake twenty minutes.

E. L. R. MAY.

Corn Bread.

One quart of corn meal made into mush, when nearly cold add one pint of sugar, one and one-half cups of yeast; mix well; thicken with flour and raise in a warm place over night; add flour to mold into loaves; place in pans, and after raising again bake in a hot oven. Very nice.

MRS. W. H. PEARCE.

Currant Bread.

Two pounds of currants, two pounds of raisins, two pounds of sugar (A sugar), one pound of lard, one pound of butter, 2 table-spoons of salt, one teaspoon of ground cinnamon, one nutmeg, six quarts of flour. Rub lard, butter and salt through the flour, then add the other ingredients; a little candied citron might be added; sponge of this, and set over night; in the morning mix like bread; then put to raise until light; mold into loaves and bake for 90 minutes in medium hot oven.

MRS. S. T. JONES.

Parker House Rolls.

Mix one tablespoon of lard, one of sugar, half a teaspoon of salt. Scald half a pint of milk, and when cool, pour over the mixture; add half a yeast cake which has been soaked in luke-warm water; add flour to make a stiff batter. In the morning, if light, add flour and let rise again. If intended for tea, they can be set early in the morning, mixed at noon and rolled out about three o'clock. Cut with a tumbler, spread with butter and double over. Put in pans one inch apart; let get light and bake in quick oven.

MRS. C. D. JONES.

Raisin Puffs.

Two eggs, one-half cup of butter, two tablespoonfuls of sugar, two cupfuls of flour, three teaspoonfuls of baking powder, one cupful of milk, one cupful of raisins, chopped very fine. Steam one-half hour in small cups. This will make six or seven cupful.

H. M. PRENDERGAST.

Puffets.

Twelve tablespoonfuls of flour, three teacupfuls of milk, four eggs. Beat the yolks and whites separately, adding whites last.

MRS. R. G. BROOKS.

Sweet Buns.

One pint of new milk, one teacupful of sugar, one teacupful of butter, the same quantity of yeast. Let the milk come to a boil;

then put the butter, sugar and two eggs, well beaten in the milk; after the milk is luke warm add flour to make a stiff batter; then add yeast and let rise over night; in the morning put into pans shape of biscuit, let stand until light; then wet with sweetened milk; bake slowly.

MRS. M. A. BROCK.

Boston Brown Bread.

One cup graham flour, one cup corn meal, three-fourths cup of rye or wheat flour, one-half cup molasses, one even teaspoonful of salt, and same of soda, one pint of sour milk; bake four hours in a slow oven.

MRS. I. F. MEGARGEL.

Tea Biscuit.

Three cups of flour and three teaspoons of baking powder mixed thoroughly in the flour; one-half cup of butter rubbed in the flour; add sweet milk enough for a soft dough; mix with a spoon and drop in rings or tins.

MRS. LITTELL.

Graham Bread.

One cup of sour milk or buttermilk, two cups of graham flour, one-half cup of molasses, one tablespoonful melted butter, one teaspoonful of soda, one scant teaspoonful salt.

MRS. J. L. CONNELL.

Biscuits.

One quart of flour, four teaspoons of baking powder, a little salt, butter size of large egg, one pint of milk, stir but little and stir with a fork.

MRS. GEORGE FINN.

Raisin Puffs.

One-half teacup sugar, one-half cup of milk, two eggs, pinch salt, two teaspoons baking powder, two and one-half cups of flour or enough so the mixture does not drop from the spoon; stir in one cup of seeded raisins, fill buttered cups half full, and steam one hour; eat hot with "Golden Sauce". This mixture makes eight cups.

JENNIE A. HAZLETT.

Soft Ginger Bread.

One cup molasses, half a cup butter, one egg, a little salt and ginger, one tablespoon sugar, two cups flour, three-fourths cup boiling water, one teaspoon soda the last thing.

MISS MEDA REED.

Johnny Cake.

Three-fourths cup meal, two cups flour, one cup milk, one-half cup sugar, one-half cup butter, two eggs, two teaspoons baking powder.

MISS SCHLAGER.

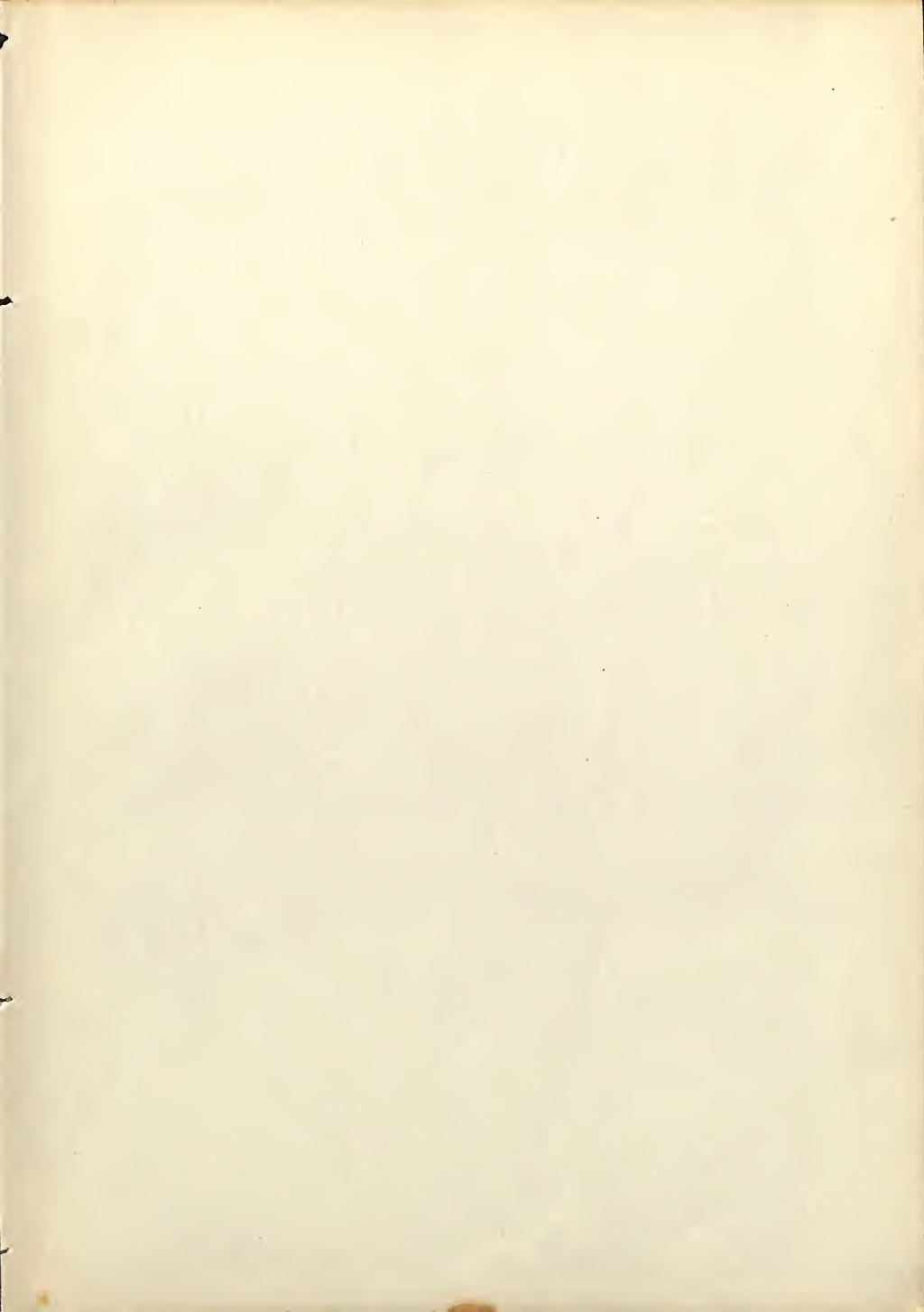
Good Bread.

Put in large pan or bread bowl sufficient flour for four or five loaves of bread, making a place in the center for the batter; take one quart of luke warm water, one tablespoon of brown sugar, one tablespoon of salt, one teaspoonful of ginger; stir to a thick batter, then add one and a half cups of yeast; let it stand over night in a warm place; then mould for about fifteen minutes; make into loaves and let rise until very light; then bake from one-half to three-fourths of an hour.

Potato Yeast.

Boil six potatoes; when mashed fine, add four tablespoons of flour, two tablespoons of sugar; add enough hot water gradually to moisten the whole; two quarts cold water; while luke warm, add a gill of good yeast, and set aside in an open vessel to ferment; bottle and keep in a cool place.

MRS. F. B. SWAN.





Coffee, Tea, Chocolate

Recipe for Coffee.

For three persons. Three heaping tablespoonfuls of coffee; the part of the white of an egg; mix with a very little cold water, pour upon three and a half cups of boiling water. Boil from five to eight minutes; settle with a little cold water.

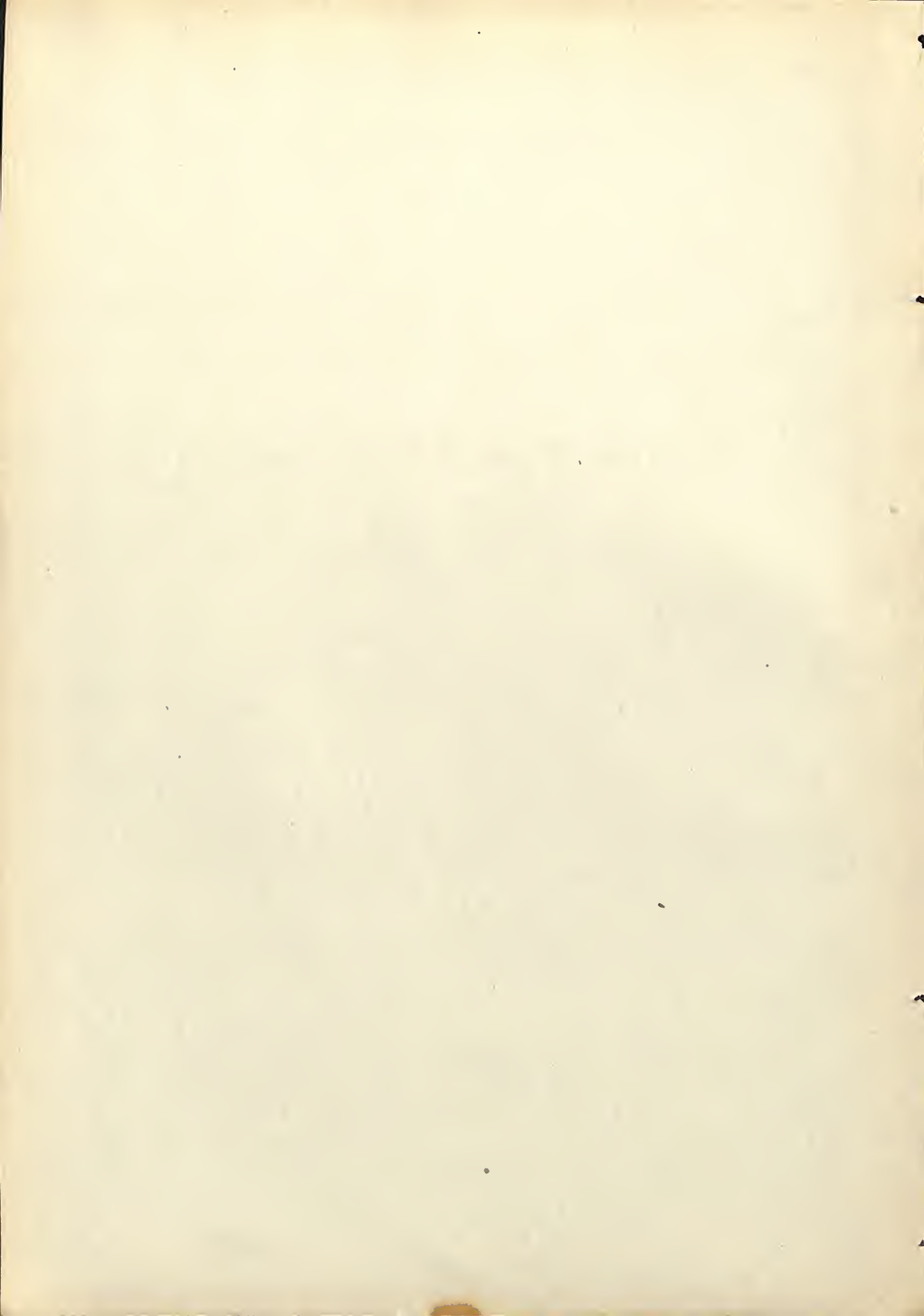
MRS. G. V. MILLAR.

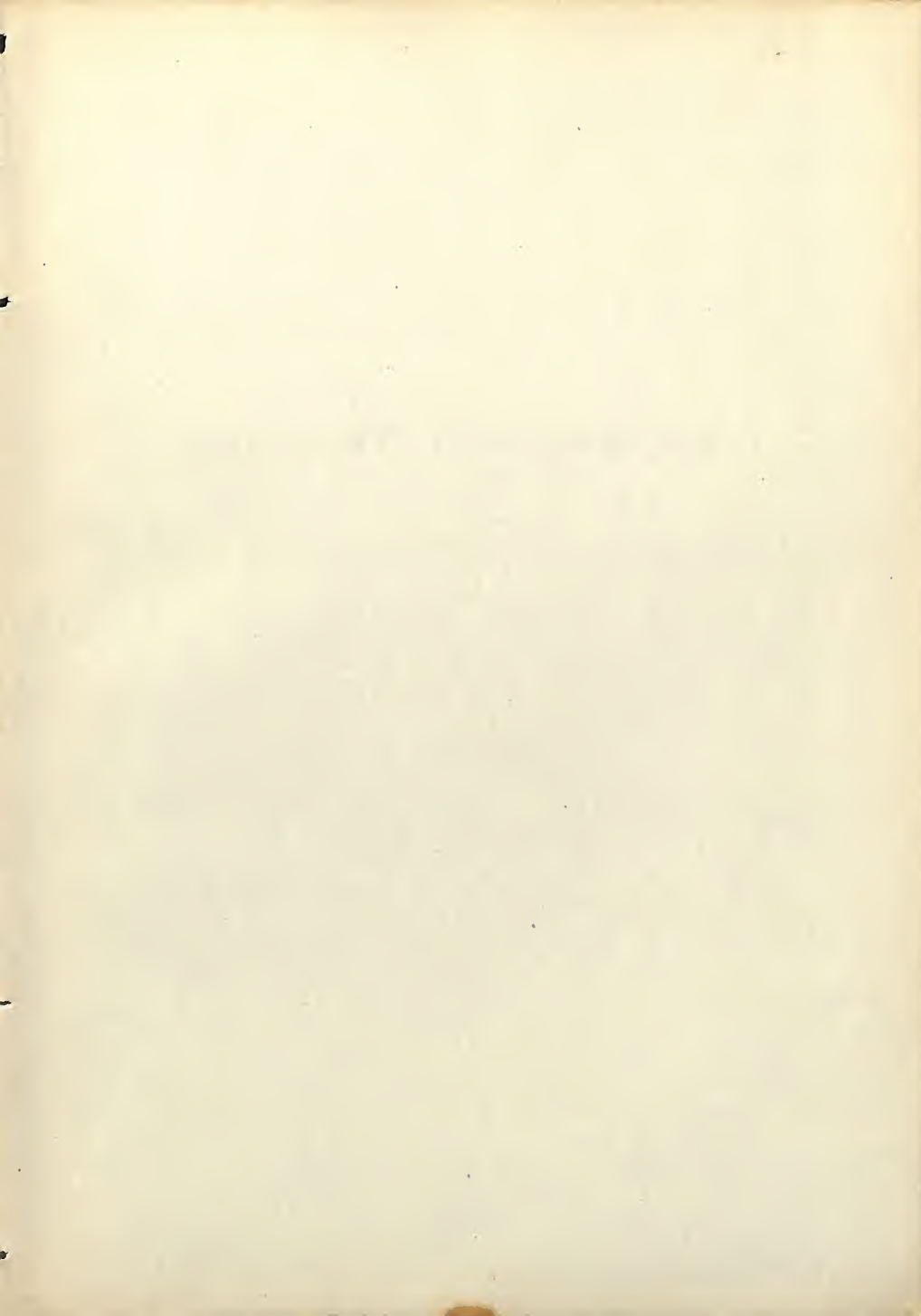
Tea.

Have the pot clean, put in the tea and pour boiling water over it; let it stand on the back of the stove for a few minutes.

Chocolate.

Four heaping tablespoonfuls of grated chocolate, one of sugar, and wet with one of boiling water, rub this smooth; then stir into one pint of boiling water; then one pint of boiling milk; let this boil three minutes; stir constantly. A dainty addition is two tablespoonfuls of whipped cream that has been sweetened and flavored with vanilla, laid on the top of each cup.





Ice Cream and Water Ices

Plain but good ice cream may be made in the following manner: One quart of cream, one pint of milk, one cup of sugar, one table-spoon of vanilla or any desired flavoring; freeze.

Caramel Ice Cream.

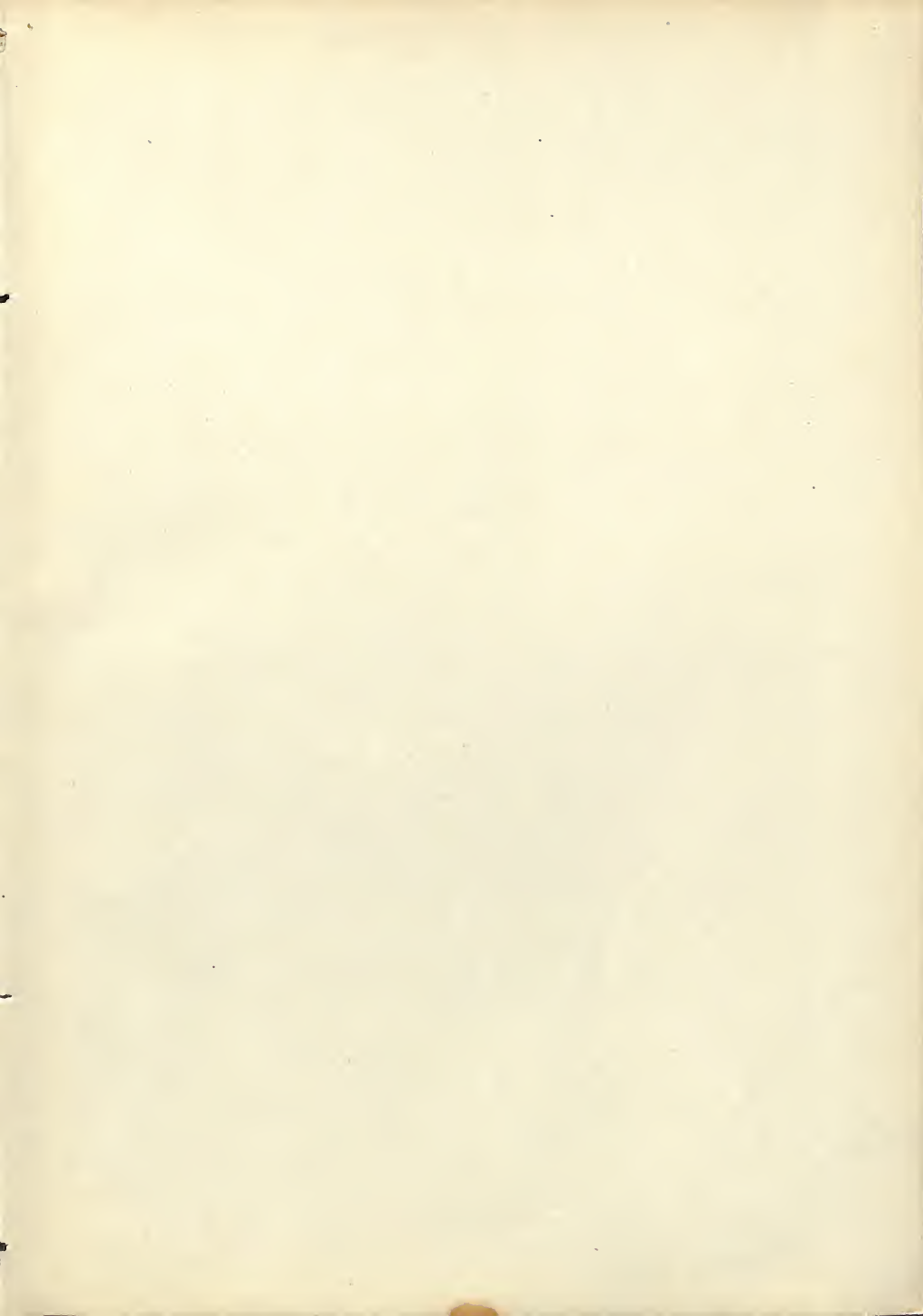
Take two pints of brown sugar, put it in an iron skillet over a brisk fire until it is dissolved, stirring it constantly to prevent its burning; have a pint of milk at boiling point, and stir a little of this at time into the sugar; strain it, and when cool add to it three quarts of pure cream, well beaten in the freezer; freeze.

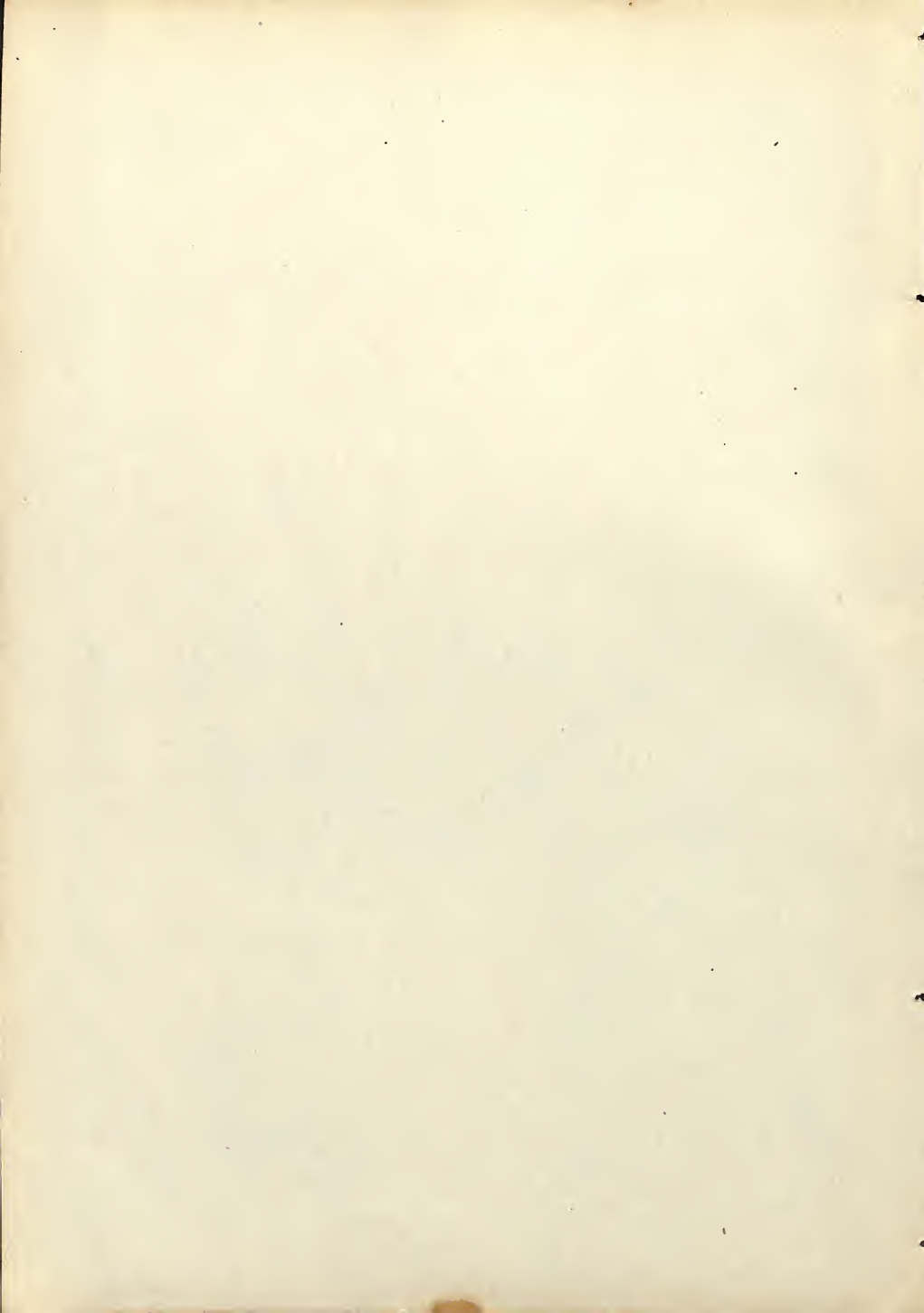
Iced Coffee.

One pint of strong coffee, one pint of rich cream, half pound of sugar; freeze.

Peach Ice.

Cut up peaches, put in bottom of the dish, sprinkle with sugar; make an icing of the whites of three eggs, and three-fourths of a cup of sugar; spread over peaches and set on ice and salt to freeze; when partly frozen you may add whipped cream instead of icing.





SOUPS

Soup Stock.

The best base for soup is lean, uncooked meat; a pound of meat to a quart of water. Cut the meat into pieces and throw it into the required quantity of cold water; let it stand until the juices of the meat begin to color it, then put it on to boil; the soup is done when the meat is juiceless. This may be seasoned with sage, thyme, sweet marjoram, tarragon, mint, sweet basil, parsley, bay leaves, cloves, mace, celery seed and onions, to suit the varied tastes of the family. In thickening soup, use two round teaspoons of cornstarch and two scant teaspoons of arrow root to a quart of soup. Mix with a little water until smooth, and add when the soup is nearly done. Always use cold water in making soup; if you wish the soup to be very clear and delicate, strain through a fine sieve; and bear in mind that a thickened soup needs more seasoning than thin soups.

MRS. FRANC T. VAIL.

Chicken Soup.

In boiling chickens for salads, etc., the broth (water in which they are boiled) may be used for soup. When the chickens are to served whole, stuff and tie in a cloth. To the broth add a dozen tomatoes (or a quart can), and one thinly sliced onion; boil twenty minutes, season with salt and pepper, add two well beaten eggs and serve.

MRS. FRANC T. VAIL.

Asparagus Soup.

Two quarts of good beef or veal steak, four onions, two or three turnips, some sweet herbs and the white parts of the asparagus; let them simmer till fit to be rubbed, strained and seasoned; have ready the boiled green tops of the asparagus and add them to the soup.

MRS. S. T. JONES.

Canned Corn Soup.

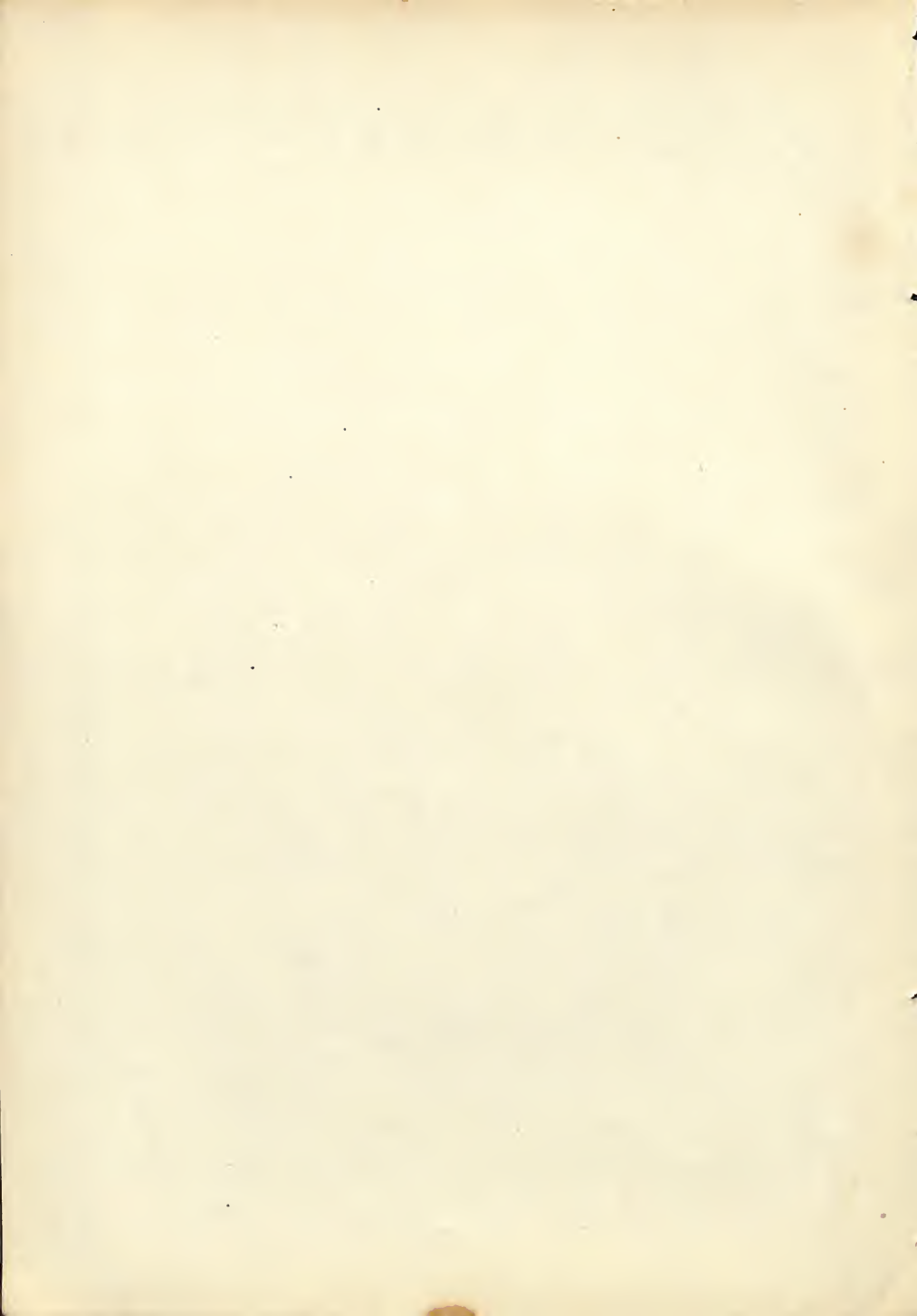
One can of corn, drained and chopped fine, one pint of milk, one quart of boiling water, two tablespoons of butter rolled in one tablespoon of flour, two eggs, one teaspoon of sugar, pepper and salt to taste.

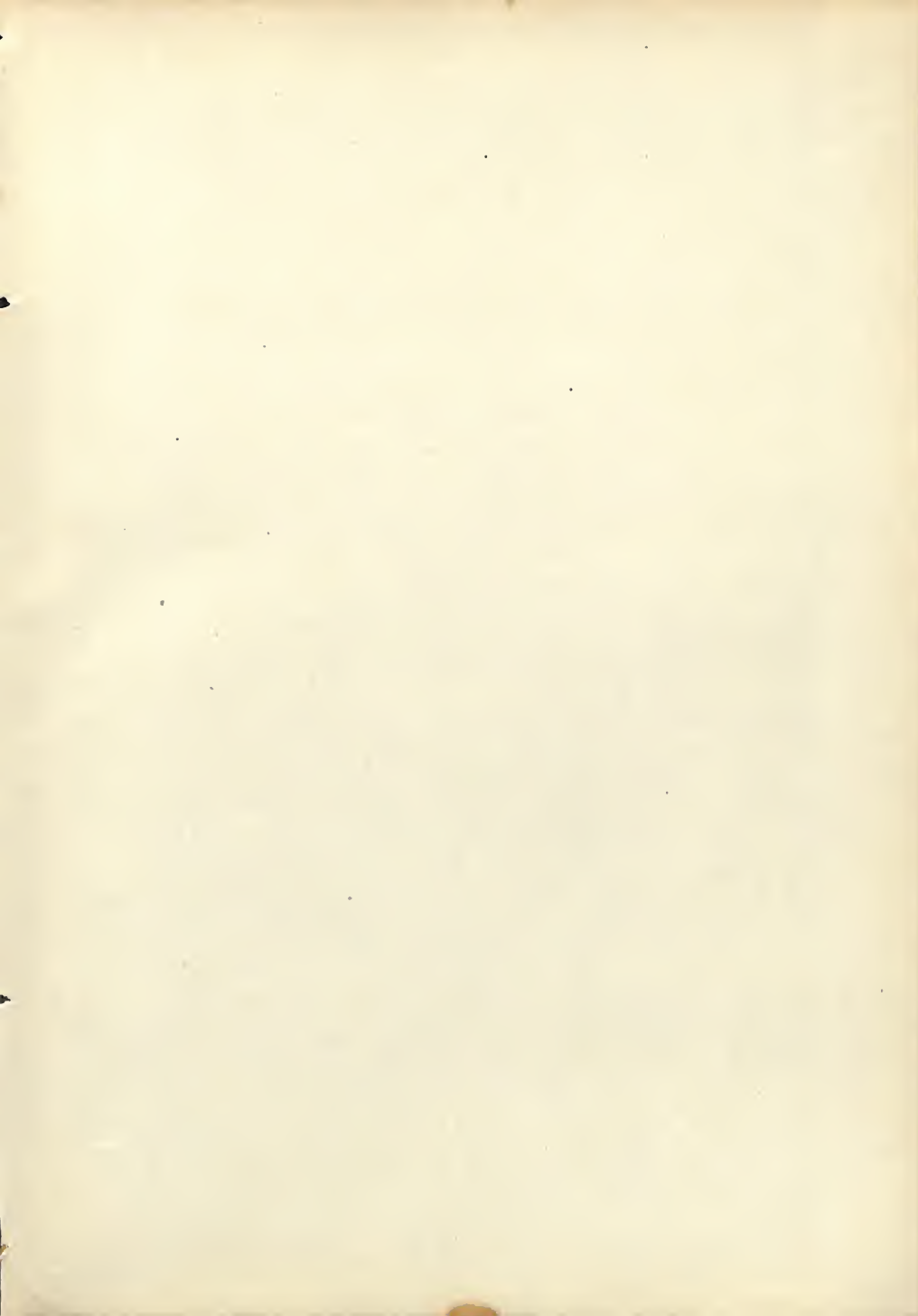
MRS. C. S. WOOLWORTH.

Tomato Soup.

Take about three pounds of soup meat or rich soupbone, season and boil until strength is well boiled from meat; remove bone and meat; add one can of tomatoes, let boil a few minutes, then strain; add one pint of milk, a little butter, thicken with a little flour wet with milk. Serve with bread browned and cut in the shape of dice.

MRS. F. P. CHRISTIAN.





Oysters and Clams

Cream Oysters.

Half cook a quart of oysters in their own liquor, drain and return the liquor to the sauce pan, thoroughly cook, add a piece of butter size of an egg, two tablespoons of flour, season with salt and pepper, then add oysters to the liquor, lastly add a cup of nice sweet cream. Can be served on toast or with crackers.

MRS. B. L. RICHARDS.

Oyster Stew.

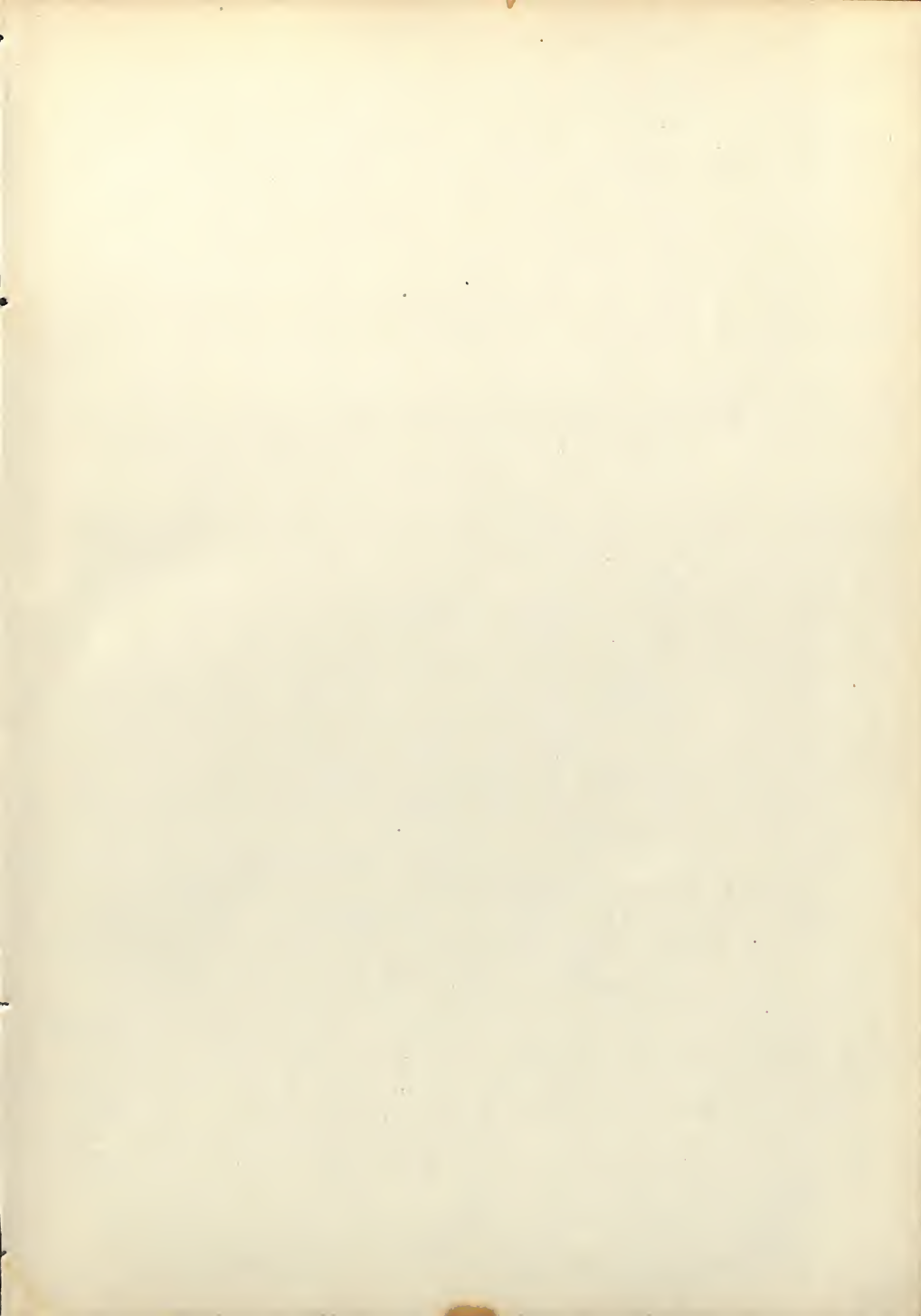
One quart of boiling water, drop in one quart of oysters; stir quickly and dip out, then let the water boil and skim, season with salt, pepper, cream or butter, to taste; put the oysters back and turn out immediately, not allowing the oysters to boil in, cooking this way; they will never shrink but will remain plump and tender and are very delicious.

MRS. E. S. REED.

Clam Chowder.

Twenty-five large clams chopped fine, save the juice, boil and skim three quarts of chopped fine potatoes, one bunch of parsley cut fine, one large onion chopped; put in three quarts of water, and boil the vegetables all together; season with salt and redpepper; grate in one large nut-meg, piece of butter size of walnut; when these are quite done add clams and juice, and let boil about three minutes; set on back of stove; beat two eggs and mix with one large tablespoonful of flour and make a batter; stir into the above mixture rapidly.

FLORENCE EDGAR.





MEATS

Boiled Ham.

First remove all dust and mold by wiping with a coarse cloth; soak it for an hour in cold water, then wash thoroughly, cut with a sharp knife the hardened surface from the base and butt of the ham; place it over the fire in cold water and let it come to a moderate boil, keeping it steadily at this point, allowing it to cook twenty minutes for every pound of meat. A ham weighing twelve pounds will require four hours to cook properly, as undone ham is very unwholesome. When the ham is to be served hot, remove the skin by peeling it off, place it on a platter, the flat side up and dot the surface with spots of black pepper; stick in also some whole cloves; if the ham is to be served cold, allow it to remain in the pot until the water in which it was cooked becomes cold. This makes it more juicy; serve it in the same manner as when served hot.

MRS. J. J. WOODLING.

Beef Loaf.

Two pounds of round steak chopped, salt and pepper to taste; one egg, one grated onion, one cup dry bread crumbs, three-fourths of a cup of milk. Mix all together thoroughly; put in a greased pan and bake one hour in a moderate oven; turn out on a platter till cold and slice.

MRS. S. H. FINN.

Cecils.

Chop cold meat very fine, put one pint of this into a saucepan, add a tablespoonful of butter, one whole egg, one tablespoonful of chopped parsley, one-half teaspoonful of salt, a dash of pepper, two tablespoonfuls of bread crumbs, two tablespoonfuls of water, or stock. Mix these together over the fire; form into balls; dip first in egg, then in bread crumbs, and fry in smoking fat.

MRS. C. R. CONNELL.

Savory Meat.

Three pounds of chopped beef, three eggs, six soda crackers rolled fine, a quarter pound of salt pork chopped, or a tablespoonful of butter, one and a half tablespoonsful of salt and a teaspoonful of pepper. Mix thoroughly; make in rolls the length of dripping pan; bake in a moderate oven one hour, basting often.

H. M. PRENDERGAST.

Veal Loaf.

Three and one-half pounds of the finest part of the leg of veal, one slice of pork; chop both the fat and lean of the meats, add eight small crackers rolled fine, two eggs, butter size of an egg, one tablespoon of salt, one of pepper and a little nutmeg. Work together in form of loaf; then put pieces of butter on top and grate on thinly cracker crumbs; bake slowly for two hours.

MRS. W. H. HAZLETT.

Union Hash.

Chop up cold meat and season with pepper, salt, butter and a cup of gravy, if you have it; if not, add a cup of water to a pint of minced; put in a baking dish and cover with mashed potatoes; bake half an hour in a well heated oven.

MRS. E. J. MORRIS.

Pressed Beef.

Take a shank of beef, boil till very tender; remove the bone; strain and skim the liquor and return to the meat; add one tablespoonful of salt, one of black pepper and a dash of cayenne. Boil twenty minutes or until quite thick, stirring constantly; pour into a mould set in a cool place with a weight. It should be cooked the day before you want to use it.

MRS. A. C. BURDICK.

Mint Sauce.

Five tablespoonfuls of good vinegar, three teaspoonfuls of sugar, three tablespoonfuls of water; add chopped mint when boiling.

MRS. F. B. SWAN.

Creamed Meat.

Scald two cups of milk; when hot, stir in one tablespoon of butter, mixed with one teaspoonful of flour, when it thickens remove from the fire. Butter a pudding dish; cut or shred any cold meat, removing all fat and gristle; fill the dish with layers; sprinkle each with pepper and salt; pour the milk over. If you like, sprinkle cracker crumbs lightly over and bake from twenty to thirty minutes. Prepare any kind of cold fish in the same manner.

MRS. NORTON.

Meat Pie.

Chop up cold roast beef or other meat; heat it with a cup of water in a spider; season with pepper, salt and a bit of sage, and thicken with a spoonful of flour, mixed in a little cold water; pour this in a deep pan and make a crust a trifle richer than biscuit dough; spread this over the top; make an opening in the bake. Cold potatoes may be added to the meat.

MRS. E. J. MORRIS.

Kentucky Fried Chicken.

Dress spring chickens and cut up, leaving the breast whole, salt and pepper, then roll in flour, and fry in hot lard, same as dough-nut, until well done.

MRS. C. L. HILL.

Pressed Meat.

One quarter of veal, the hind quarter preferred, with four of the veal hocks; boil very tender in plenty of water; skim out the meat and take out the bones, and when entirely cold slice through with a sharp knife very fine, instead of using a chopping bowl; when the liquor in which the meat has been boiled is cold, skim off all the grease; put the meat and liquor together, heat up until it boils, stirring all the time to prevent burning; season with pepper and salt to taste. Prepare chicken or beef in the same way.

MRS. E. S. REED.

Roast Beef.

Wash the joint and wipe it dry; then place it on the pan with the fat and skin side up; put into a hot oven, and when the heat has started enough of the oil of the fat to baste with, open the oven, and, drawing the pan towards you, take up a spoonful of grease and pour over the meat a few times, closing the door immediately; this should be repeated four or five times during the roasting; when nearly done, sprinkle with salt and baste; have ready a warm platter, and when the meat is dished drain off the grease, carefully keeping back the rich, brown juice, which has exuded from the meat. This remaining gravy leave in the pan, placing it on the stove and adding about a gill of water, let it come to a boil and pour over the meat. If a made gravy is preferred, more water is added, and a little flour, salt hardens meat, therefore, in beef and mutton it should not be put on till cooked; it is also necessary to have a hot oven in order that heat that may sear surface so that juice may not escape. It is obvious if water is put in the pan this searing cannot be effected as water cannot have a higher temperature than its boiling point, while fat is susceptible of a much greater degree of heat. Beef roasted before a fire has a flavor finer than that done in an oven.

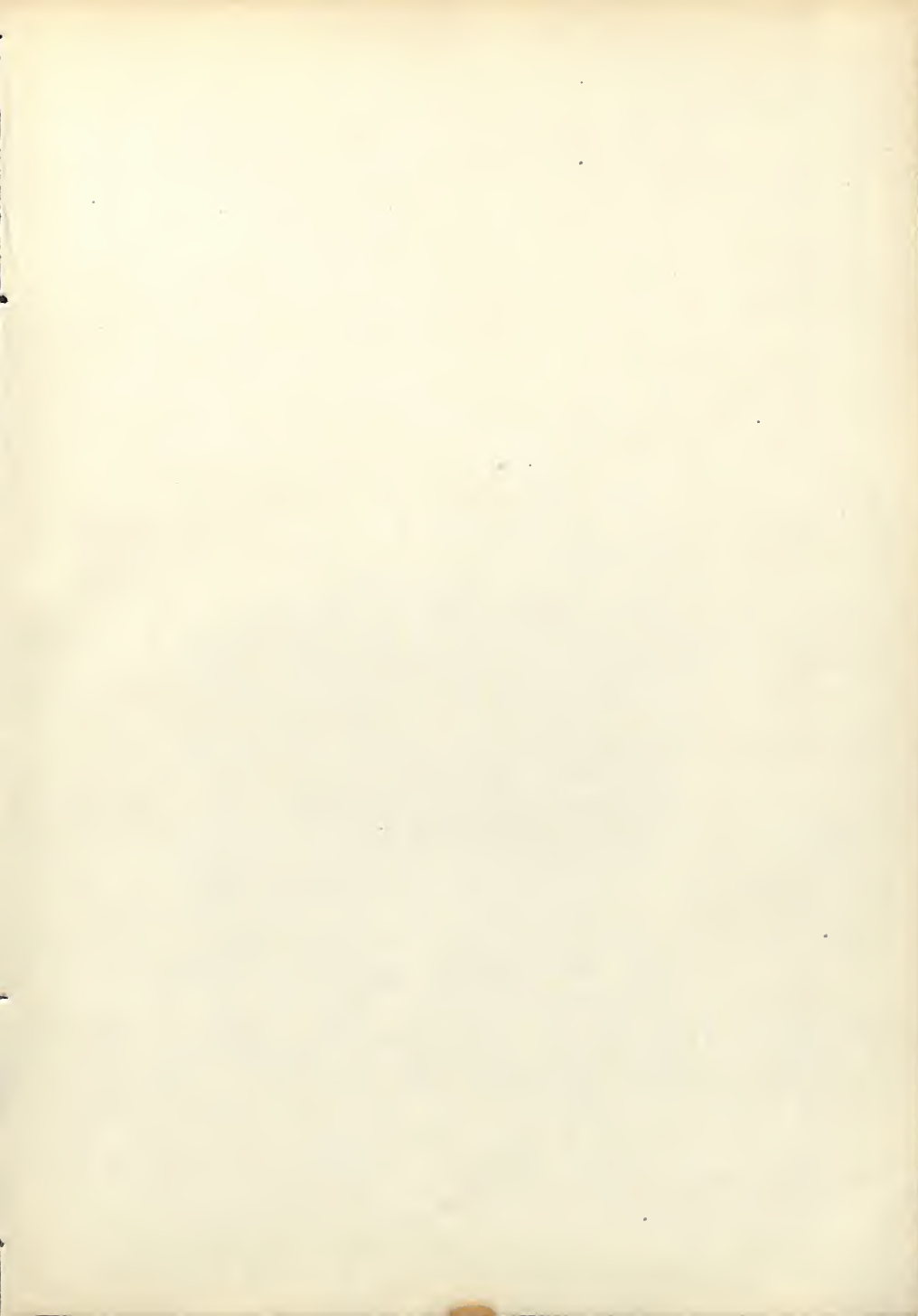
MRS. F. E. WOOD.

Jellied Veal.

Use a knuckle of veal, weighing about four pounds; three hard boiled eggs, stir juice of one lemon, two tablespoonfuls of minced onion, two of minced carrot, one of parsley, a bit of mace, a piece of cinnamon about an inch long, half a dozen cloves, two sprigs of thyme, a level teaspoonful of pepper, two tablespoonfuls of salt and three pints of water. Have the knuckle of the veal broken into several pieces; wash it and put it in a stewpan with the water; tie up all the seasonings except the salt, pepper, and lemon, in a piece of muslin, and put them in the stewpan with the veal; place the stew

pan on the fire, and when the contents begin to boil, skim carefully; cook slowly for four hours, and then take up the meat and free it from the bones; let it cool and then cut it into small pieces; put the meat into a clean stewpan and strain over the water in which it was boiled; now add the salt, pepper and lemon juice, and simmer for half an hour; slice the hard boiled eggs and arrange some of them in a circle on the bottom of the charlotte mould; now put in a layer of the stewed veal and then a layer of egg, and continue in this way until all the materials are used; set away in a cold place for three or four hours. At serving time dip the mould into warm water, and then loosen the contents by slipping a knife between the jellied meat and mould; turn out on a flat dish, and garnish with parsley or water cresses.

S. T. H.





Vegetables

Early peas will boil in half or three-quarters of an hour; they are best put on with cold water; add salt when nearly done.

String beans require two hours or more; the first water should always be poured off.

Lima beans will cook in three-quarters of an hour; put on to cook in hot water.

Asparagus will boil done in three-quarters of an hour; use cold water.

Spinach will boil in fifteen minutes; use hot water.

Summer beets will be done in one hour; use hot water.

Winter beets will require three hours; use hot water.

Corn will boil in twenty minutes; use hot salt water.

Onions will boil in one and a half hours; use hot water; throw water off twice.

New potatoes will boil in half an hour.

Dried corn must be soaked over night; allow it to cook one hour.

Summer squash is better steamed, as putting it in water makes it watery; cook three-quarters of an hour.

Cauliflower should be soaked in cold water, white part down, for an hour so as to remove any insects; tie in a piece of netting; plunge into boiling water and boil twenty minutes.

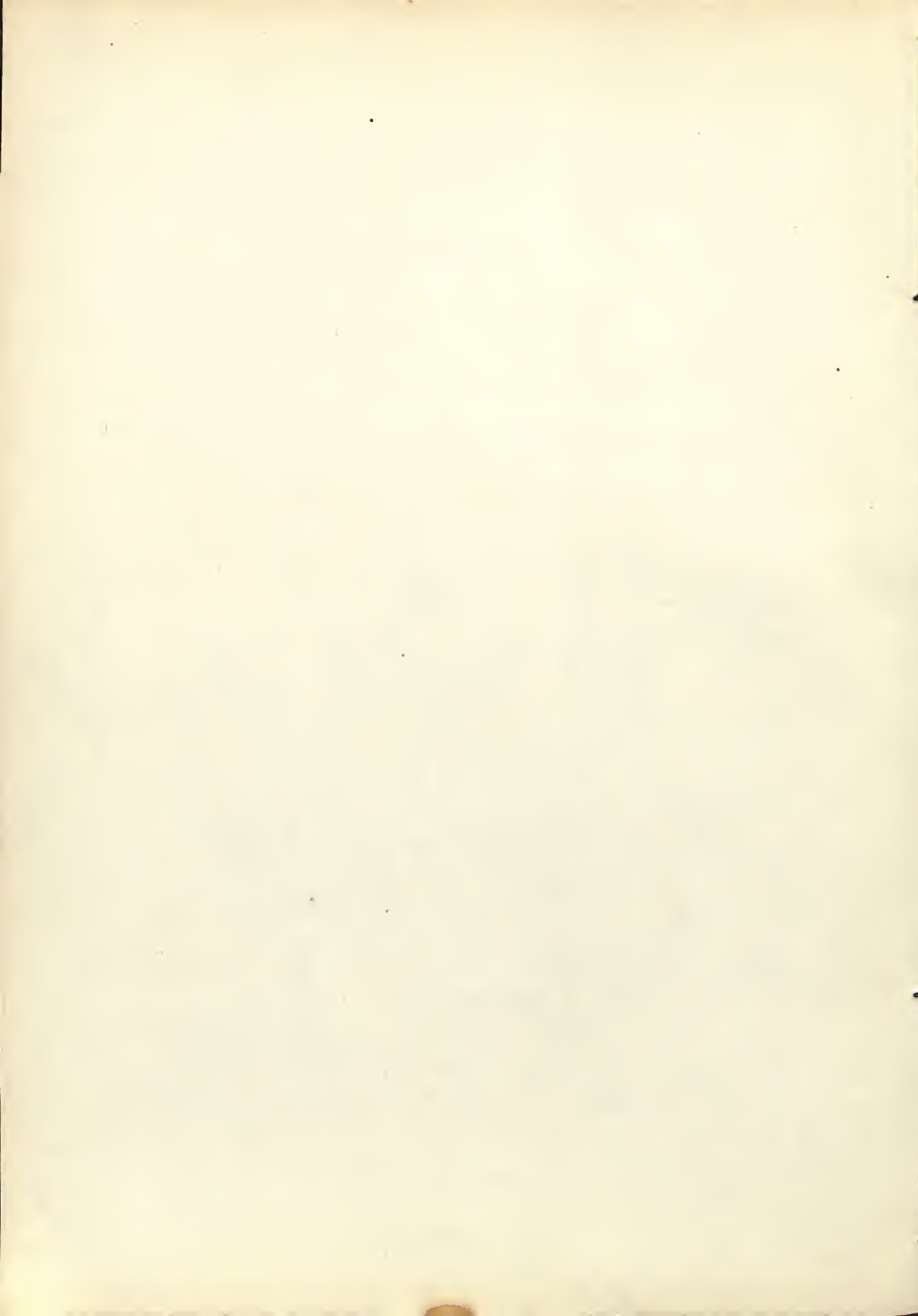
All vegetables are better seasoned when they are ready for the table. Never let them stand after coming off the fire; put them in a colander over a pot of boiling water if you have to wait a few minutes for dinner.

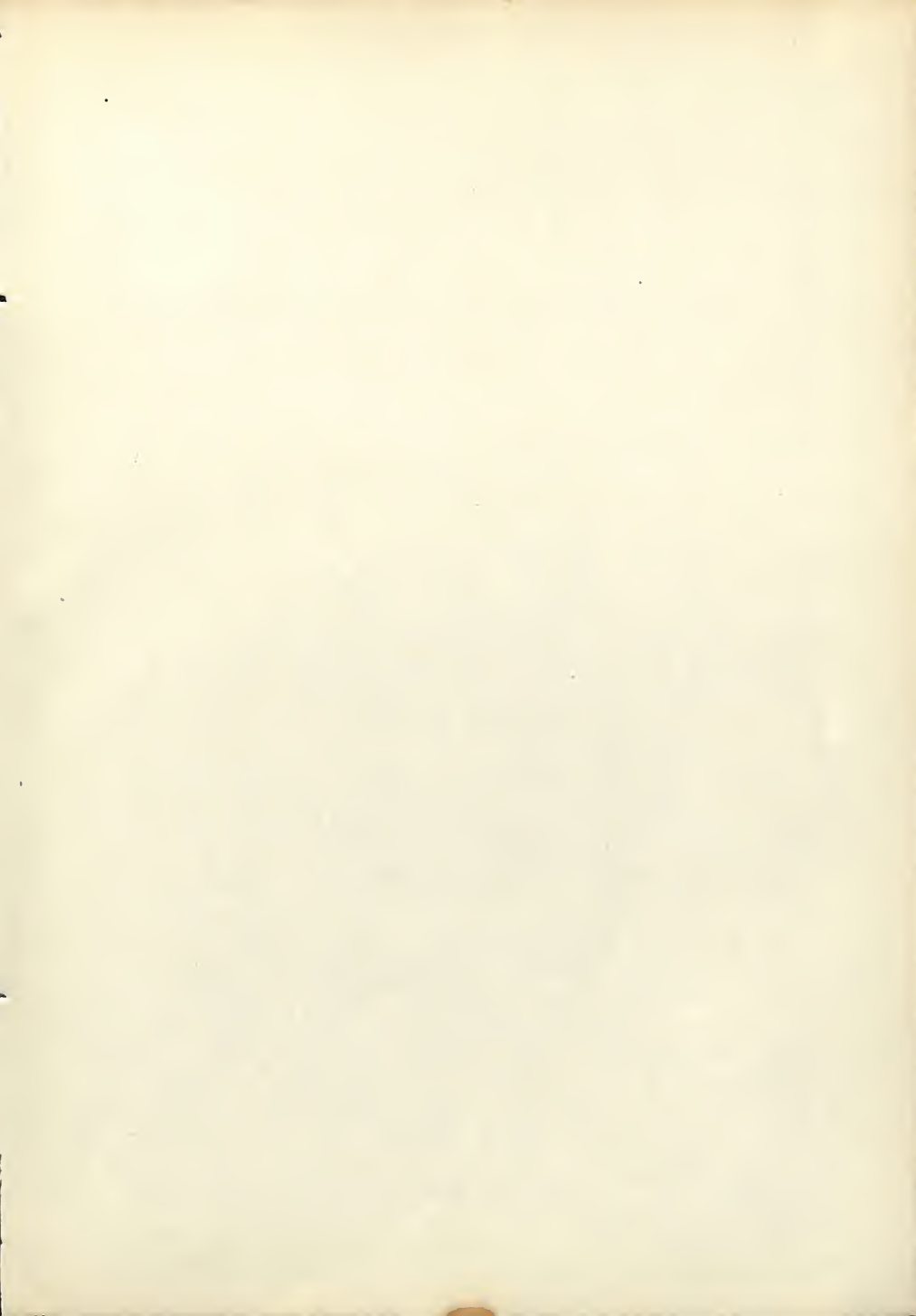
Creamed Potatoes.

Cut into dice, cold, white potatoes; have them not too well done; put into a pan a large lump of butter, a tablespoon of flour, let them cream together, not fry; then gently stir in a pint of milk; when it is hot put in your potatoes and season with salt and pepper; shake the pan so they will not brown; keep covered; when the potatoes are heated through, dish up.

Baked Tomatoes.

Cover the bottom of an earthen dish with ripe tomatoes sliced, then a layer of bread crumbs, seasoned with pepper, salt and butter, then another layer of tomatoes, and so continue till the dish is filled, letting the topmost layer be of bread crumbs; bake fifteen minutes.





Tea and Breakfast Dishes

Muffins.

One pint of flour, one cup of milk, two eggs, two teaspoonfuls baking powder, butter the size of an egg; beat the yolks of the eggs with the butter, then add the whites well beaten; sift the baking powder with the flour, mix all together into a batter. Bake in muffin rings.

MRS. F. E. WOOD.

Sweet Potato Croquettes.

To two cups of mashed sweet potato, allow a tablespoon of butter, teaspoonful of salt, a saltspoonful of pepper; a teaspoonful of sugar may be added, but no other flavorings. Make into cylinder-shaped croquettes, dip in egg and then in bread crumbs, and fry in smoking hot fat.

MRS. C. R. CONNELL.

Potato Croquettes.

Pare, boil and mash eight good-sized potatoes; add small lumps of butter, halfcupful of hot milk, two eggs well beaten and salt and pepper to taste. Beat until very light with a silver fork, let cool, then shape, roll in egg and crumbs, and fry.

MRS. DR. COOLIDGE.

Baked Omelet.

For six persons, use six eggs, half a cupful of sweet milk, one tablespoonful of flour, one teaspoonful of baking powder, one large teaspoonful of salt and one generous tablespoonful of butter. Mix the milk and flour; beat the whites of the eggs to a stiff froth; add the salt and the yolks of the eggs to them, and beat for half a minute longer. Now put the butter in a hot frying pan; add the milk and flour and baking powder to the eggs, and stir quickly. Turn the mixture into the buttered pan, and bake in a rather hot oven for ten minutes. Fold the omelet, and turn out on a warm dish. Serve immediately.

MISS LEONORA CLIFF.

Rice Muffins.

Boil half pint of rice, three eggs, one pint of flour; raise with a tablespoonful of yeast. Bake in muffin rings. Delightful for breakfast.

AMELIA SMITH.

Breakfast Gems.

Two eggs well beaten, two cups of flour, two cups of sweet milk, a little salt. Bake in a hot oven in small tins or iron gem holder.

MRS. GEO. N. ROCKWELL.

Johnny Cake.

One egg, a small piece of butter, one-half cup of sugar, one cup of sweet milk, one cup of flour, one cup of corn meal and a heaping teaspoonful of baking powder.

MRS. GEO. FINN.

Corn Meal Muffins.

One cup of corn meal, two cups of flour, two teaspoonfuls of baking powder, one-half cup of sugar, one-half teaspoonful of salt, small tablespoonful of melted butter, two eggs, milk enough to make a stiff batter.

MRS. I. F. MEGARGEL.

Corn Meal Gems.

One cup of meal, one cup of flour, one cup of milk, one egg, one-quarter cup of butter, one-quarter cup of sugar and one and a half teaspoonfuls of baking powder.

MRS. F. E. NETTLETON.

Omelette.

Eight eggs beaten, one-half cup of sweet milk, a little salt, two tablespoonfuls of melted butter, one tablespoonful of flour mixed in part of the milk. Have pan hot and well greased, and bake in oven or fry.

FLORENCE EDGAR.

Short Cake.

Take one quart of flour, two-thirds cup of shortening, one tablespoonful of salt, two-thirds cup of dried currants, one-half cup of sugar, one teaspoonful of saleratus. Mix with sour milk; roll about three-fourths of an inch thick; cut with a biscuit cutter, and bake on griddle on top of stove.

MRS. H. H. MILLER.

Pop Overs.

Two cupfuls of flour, two cupfuls of sweet milk, butter the size of a walnut, two eggs. Bake in cups twenty minutes; sauce, butter, sugar and brandy, or any flavoring preferred.

MRS. T. W. REYNOLDS.

Johnny Cake.

One bowl of sweet milk, one of flour, one of corn meal, one cup of sugar, half cup of butter, two eggs, one teaspoon of saleratus.

MRS. A. HEAL.

Graham Gems.

One egg and one cup of sugar beaten together, one cup of sour milk, one teaspoonful of soda, one heaping cupful of graham flour, one tablespoon of melted butter and half teaspoon of salt.

MRS. C. WALTER.

Wheat Muffins.

One egg, two tablespoonfuls of sugar, one tablespoonful butter, one cup of milk, two cupfuls of flour, two teaspoonfuls baking powder; mix egg and sugar; add other ingredients, except the butter, which is melted and added last. Bake twenty minutes in quick oven.

MRS. C. D. JONES.

New York State Pop Overs.

One egg, one teaspoonful of salt, one pint of milk, add flour to about the consistency of waffles; pour into hot buttered gem pans, and bake in quick oven.

E. L. R. MAY.

Meringued Eggs.

Whip the whites of the eggs very stiff; lay great spoonfuls of the standing whites on a platter that will stand the oven heat; with the back of a tablespoon make a hollow in the middle of each heap, and put a raw yolk in it; set in the oven until the meringue begins to color; sprinkle with pepper and salt; lay a bit of butter on each egg and serve in the platter in which they were baked.

LUELLA PEARCE.

Cheese Straws.

Three heaping tablespoons of grated cheese, one tablespoon of melted butter, a little salt, red pepper and nutmeg, yolk of one egg, well beaten, tablespoon of milk, three heaping tablespoons of flour; roll out thin.

NETTIE STORM.

Baked Cheese.

To a half pint of scalded milk add one cup of cheese, one cup of bread crumbs, seasoned with a quarter of a teaspoon of black pepper, the same of salt, same of dry mustard; beat it until it is a smooth batter, then stir in one egg beaten light; pour upon a shallow pan, previously well greased; bake until light brown; serve immediately.

MRS. F. E. NETTLETON.

Welsh Rarebit.

Half pound of cheese, quarter of a cup of cream, one teaspoon of mustard, half a teaspoon of salt, a few grains of cayenne, one teaspoon of butter, one egg; steam in a double boiler and serve on toast; ale can be used instead of milk.

MRS. J. STANTON.

Welsh Rarebit.

Quarter pound cheese, piece of butter half the size of an egg, teaspoonful of mixed mustard, one tablespoonful of milk, pinch of salt; after well heated, add one well beaten egg; serve warm on buttered toast.

MRS. H. D. BUCK.

Baked Apples.

Core six large apples; put in deep pan; fill apples with sugar, adding about one and a half cups in pan; fill pan about half full of water, and let all cook in a very slow oven until done. The juice should be like syrup when done.

MRS. C. L. HILL.

Cheese Sticks.

One teaspoonful of butter, one egg, half cup of flour, three table-spoonsful of grated cheese, pinch of salt, tiny pinch of cayenne pepper; work butter into flour, add cheese and seasoning; make into paste with egg; roll into thin sheets and cut into strips quarter of an inch wide and four inches long; bake to light brown in moderate oven.

L. H. MILNES.

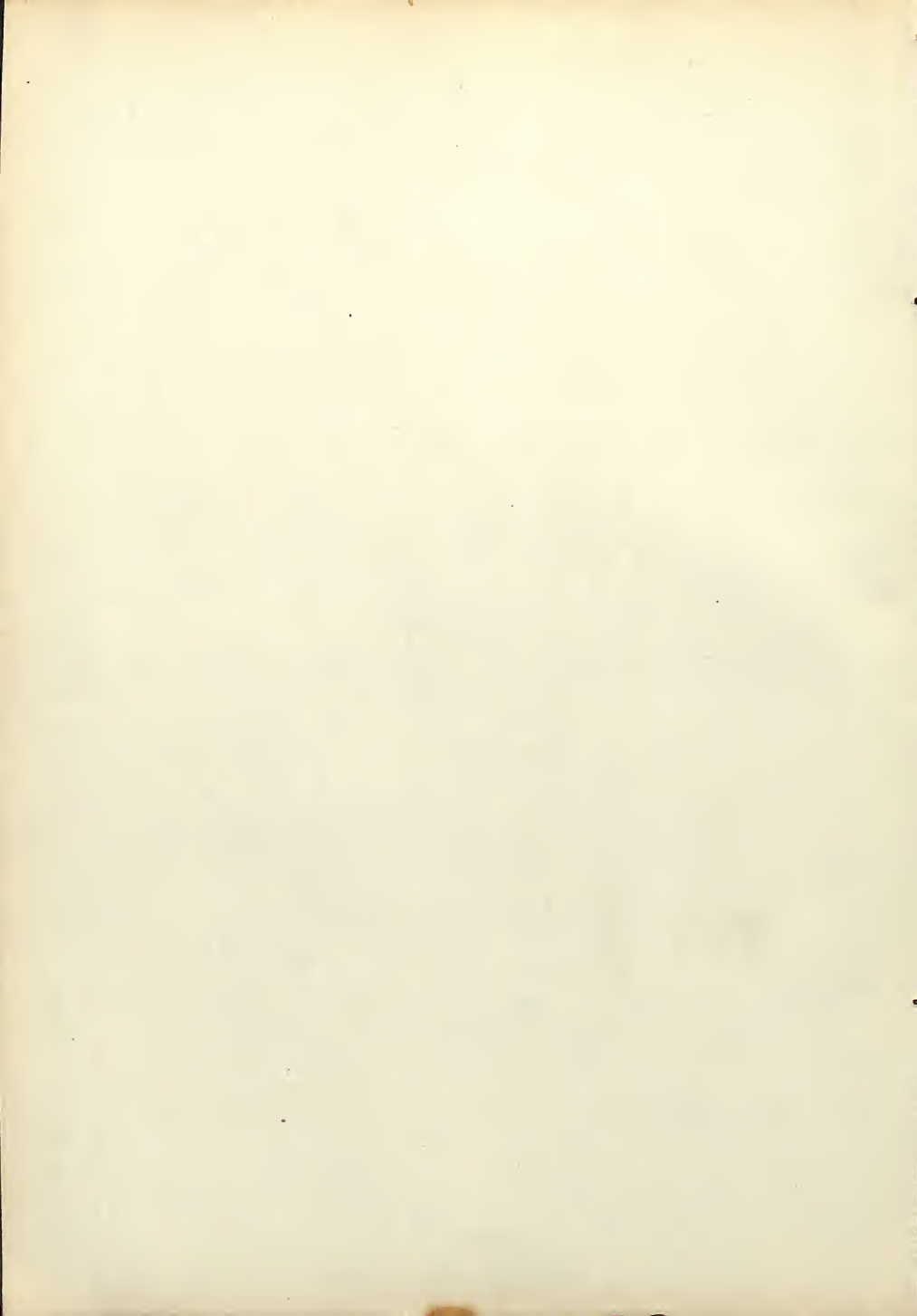
Rice Waffles.

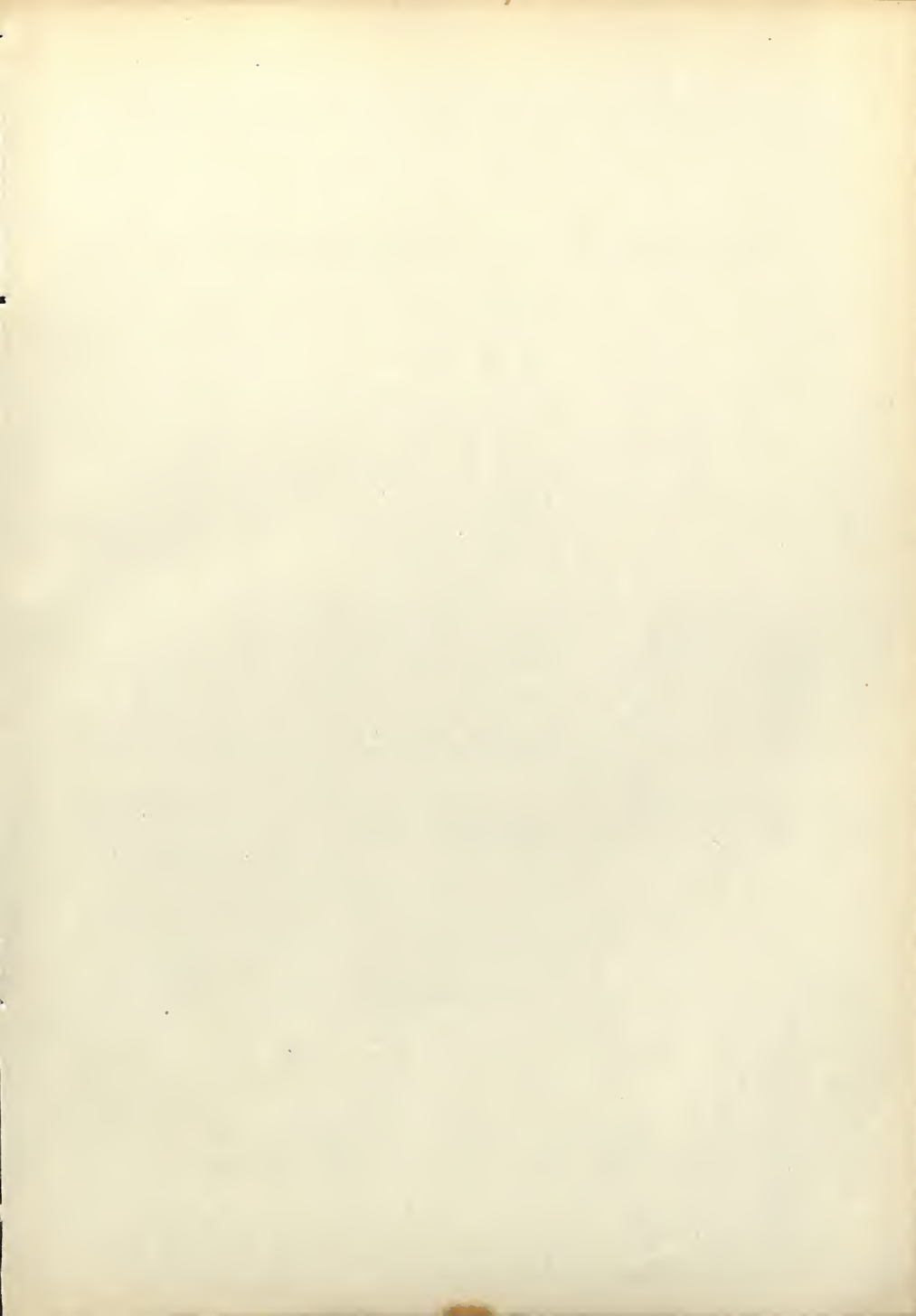
One pint of cold, soft-boiled rice, one quart of sweet milk, one tablespoonful of butter, one-half teaspoon of salt, three teaspoonfuls of baking powder, three cups of flour; mix baking powder thoroughly with the flour; bake in waffle irons.

MRS. W. H. PECK.

Scalloped Food.

All scalloped food is prepared much in the same way; all that is required is the deep buttered dish; the material that is to be scalloped—plenty of bits of butter, milk, pepper, salt, and bread or cracker crumbs, as you prefer; this includes meats, fish and vegetables; macaroni is treated in the same way, with the addition of a little grated cheese; potatoes in the same way, but instead of crackers or bread crumbs, dredge with flour.





Salads and Salad Dressing

‘For such as we are made of
Such we be.’

Potato Salad.

Boil two quarts of potatoes with peeling on, when cold slice thin; two onions sliced very thin, three hard boiled eggs, pepper, salt and celery seed.

DRESSING.

One-half cup of vinegar, thin with water, one teaspoonful of sugar, two eggs beaten, stir in vinegar, one-quarter spoonful ground mustard; let come to a boil, pour over potatoes; serve cold.

E. J. T.

Potato Salad.

Peel and boil your potatoes, and when nearly done add a tablespoonful of salt; cut while warm into dice, and to one quart of potatoes add one onion, one stalk of celery chopped very fine.

DRESSING.

One pint of cream, one of vinegar, heated separately; to the vinegar add one tablespoonful of mustard, one of sugar, one teaspoonful of salt, one of black pepper; when both boil put together and add the yolks of three eggs well beaten and a tablespoonful of corn starch, and remove from the fire immediately.

MRS. A. C. BURDICK.

Potato Salad.

Two hard boiled eggs and an onion chopped in with the cold potatoes.

DRESSING.

Three eggs, six tablespoonfuls of cream, six tablespoonfuls of vinegar, one-half teaspoonfuls of salt, one teaspoonful of mustard, pinch of pepper, butter size of an egg. MRS. J. H. HOPKINS.

Potato Salad.

Four large potatoes, three hard boiled eggs, one tablespoonful of oil, small head of lettuce or celery; cut potatoes in small pieces, also whites of eggs; season potatoes with salt and pepper to taste; add yolks mixed with some of Durkee's salad dressing and oil; next whites and lettuce; add dressing sufficient to moisten. Mix all well together, just before serving pour on a little more dressing and decorate with lettuce or celery leaves; grated onion to taste.

MRS. F. P. CHRISTIAN.

Potato Salad.

Boil a quart of potatoes in their skins; when done peel and cut in slices while hot; add melted butter twice the size of an egg, an onion chopped fine, an apple chopped fine, pepper, salt, a teaspoonful of celery seed, mustard, if you choose, and a gill of vinegar. Mix all well together and put away to cool; serve cold. An excellent lunch dish. A great deal of the savor of this dish depends on its being made while the potatoes are freshly boiled and hot.

MISS M. J. GREENE.

Cabbage Salad.

Take one-half of a medium-sized head of cabbage and shave very fine; place in a bowl and salt slightly. For dressing place one cupful of vinegar over the fire, beat together one tablespoonful each of flour, butter and sugar, one cupful of milk and one egg; add this to the boiling vinegar and stir steadily for four or five minutes; pour over the cabbage and set in a cold place; serve cold.

MRS. DR. COOLIDGE.

Salad Dressing.

One cup of vinegar, two eggs beaten light, one tablespoonful of mustard, one tablespoonful of sugar, one tablespoonful of salt; put all in a pitcher and set in a pan of water on the stove; let it come to a boil; add one cup of milk and a piece of butter the size of an egg.

MRS. A. P. BEDFORD.

Salad Dressing.

Two raw eggs, one tablespoonful of butter, eight tablespoonfuls of vinegar, one-half teaspoonful of mustard, one teaspoonful of sugar, pepper and salt to taste; put in bowl over boiling water and stir till it becomes like cream. Very nice for tomatoes.

MRS. I. F. MEGARGEL.

Salad Dressing.

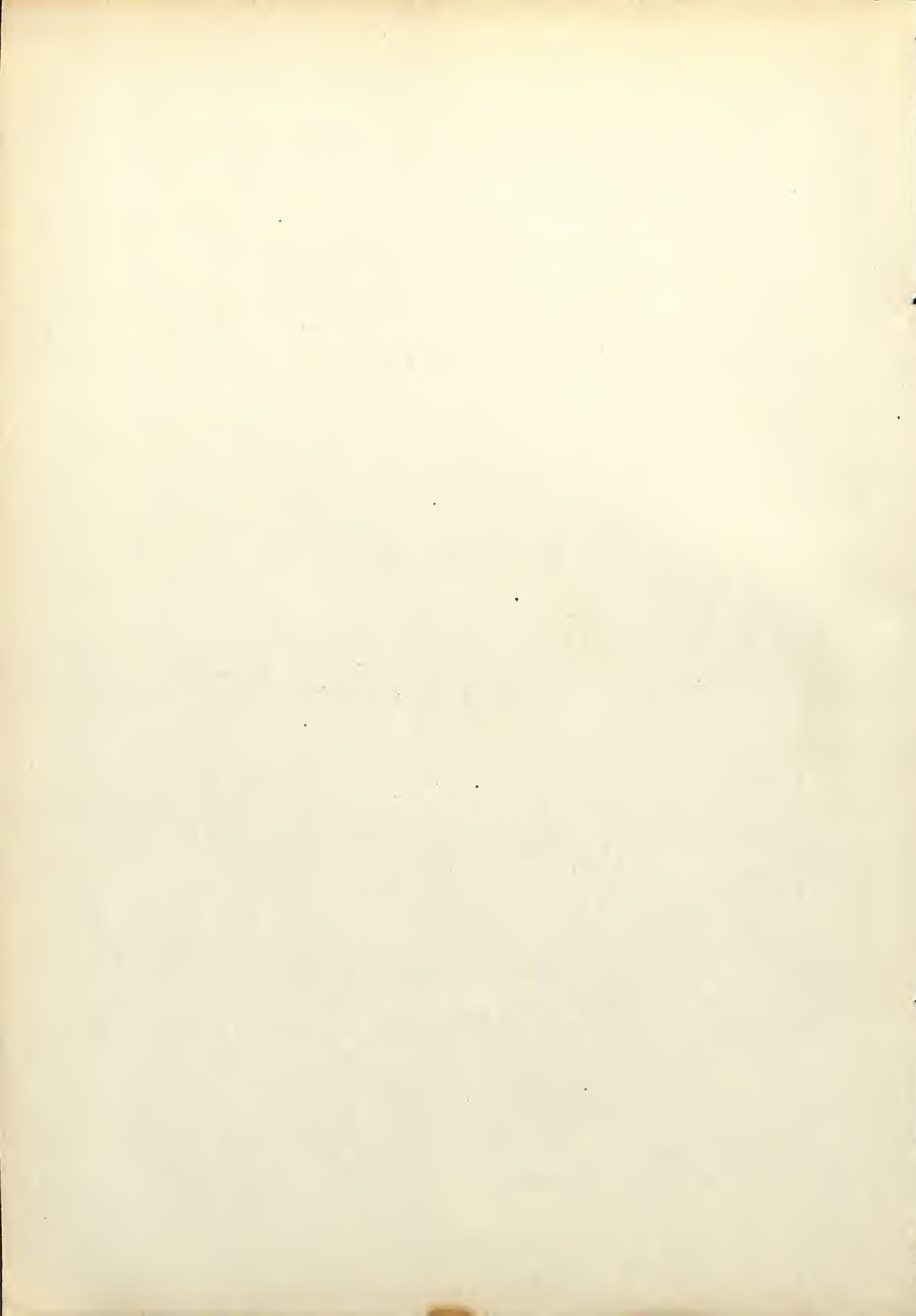
One tablespoonful of mustard, one teaspoonful of salt, pinch of red pepper; beat these with yolks of four eggs; stir in drop by drop one pint of olive oil; when too thick stir thin with a little vinegar.

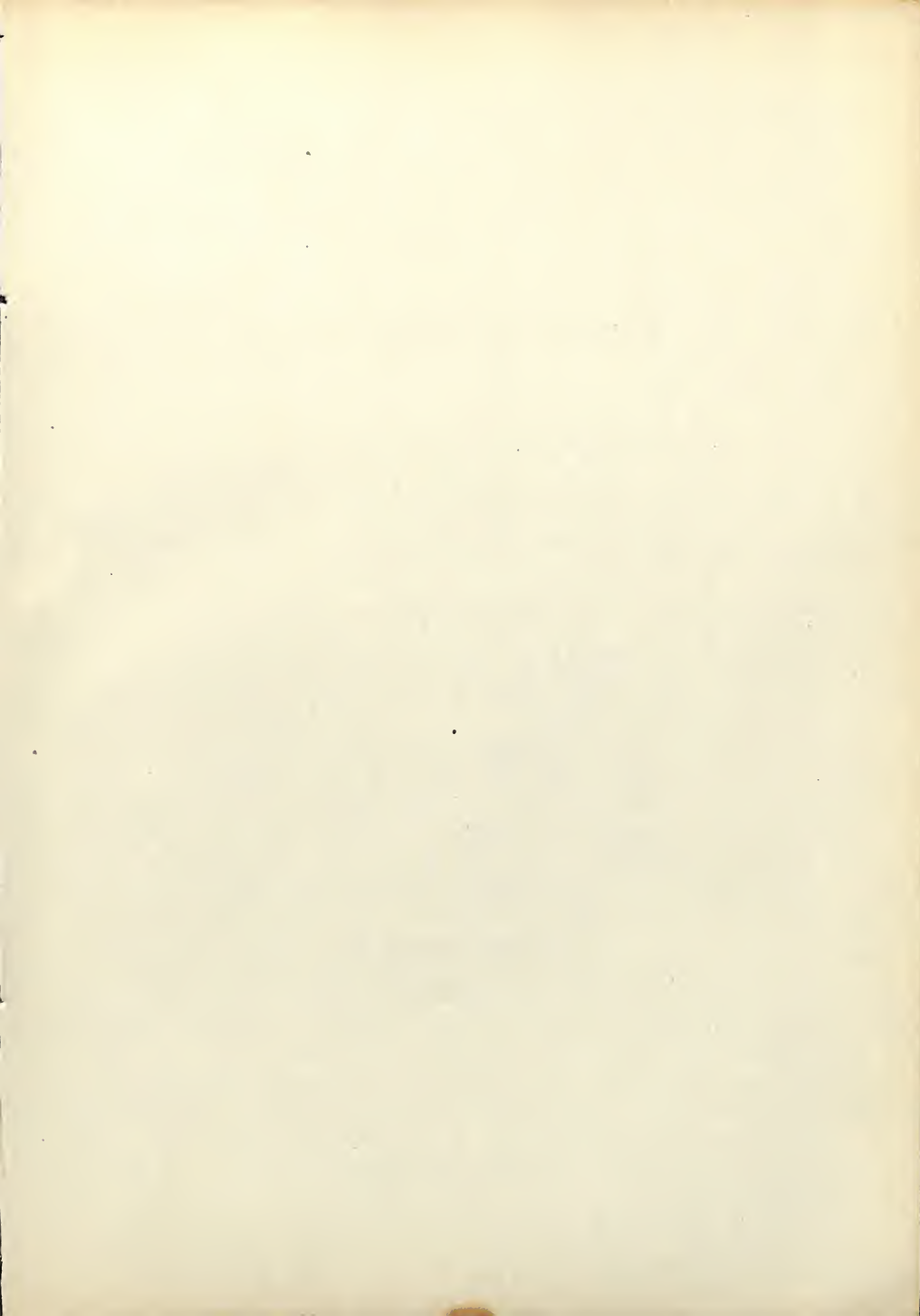
MRS. E. HEELEY.

Salad Dressing.

(Without Oil)

Two tablespoons of mustard, two tablespoons of sugar, one teaspoon of salt, small pinch of pepper. Stir altogether and mix with a half a cup of boiling water; add one cup of vinegar; then put in steamer to boil; after this has boiled pour it over three well beaten eggs, and stir thoroughly, but be careful it does not curdle; add half a pint of cream, let all boil in steamer until it thickens; just as soon as it is taken from the fire add half a cup of butter and stir until all the butter is melted; but do not melt the butter or put it in until the mixture is taken from the fire. MRS. STEPHEN L. RICE.





Puddings and Sauces

"We are such stuff
As dreams are made of."

Suet Pudding.

One cup of water, one cup of molasses, four cups of flour, two eggs, one cup of suet, chopped fine one and a half cups of seeded raisins, one-half pound of citron, one teaspoonful of saleratus, one teaspoonful of salt, one-half teaspoonful each of cloves, cinnamon and allspice. Steam three hours and bake one-half hour.

MRS. R. F. LEWIS.

Italian Cream.

First.—One pint of milk, whites of three eggs, sugar to taste; boil in kettle water. Second.—One pint of milk, yolks of three eggs, sugar to taste; flavor with vanilla. Boil in kettle; when cold dip first one part, then the other when time to serve it.

MRS. A. HEAL.

Suet Pudding.

One coffee cup of finely chopped suet, one coffee cup of molasses, one coffee cup of coffee, two and a half cups of flour; one tablespoon of sugar, two eggs, one pound of currants, one pound of raisins, one teaspoon of cloves, one teaspoon of cinnamon, one teaspoon of soda, dissolved in a little of the coffee, salt; steam three and a half hours in a well greased pudding mould.

MRS. W. C. KEISER.

Steamed Pudding.

One cup of molasses, one cup of sugar, four cups of flour, one cup of water, one cup of raisins and currants mixed, half cup of butter, one egg, one teaspoonful of soda, spice to taste; steam three hours.

SAUCE.

One teaspoonful of flour, butter size of egg, half cup of sugar, half cup of water, one egg beaten well and stirred in

MRS. MOTT.

Tapioca Pudding.

Soak two tablespoonfuls of tapioca in enough warm water to cover; set in a warm place (it is better to soak over night); boil

one pint of sweet milk, and while boiling stir in the soaked tapioca; then beat the yolk of an egg and a half cup of sugar together, and stir into milk; when this is baked let it cool, and spread on the top a frosting made of the white of an egg, and a quarter cup of sugar; brown in the oven.

MRS. W. R. GRAVES.

Cocoanut Pudding.

One quart of milk, one grated cocoanut, four eggs, one cup of sugar; beat eggs, and then add sugar, then milk, then cocoanut; butter pudding dish and bake twenty minutes; frost with whites of two eggs and brown.

MRS. C. WALTER.

California Pudding.

Half cup of molasses, half cup of sweet milk, half cup of chopped raisins, one and a half cup of flour, quarter teaspoon of butter, half a teaspoon of soda; spice to suit taste; steam one and a quarter hours.

MRS. S. E. KNAPP.

Lemon Cream Pudding.

Beat the yolk of four eggs with four tablespoonfuls of sugar; add the juice and grated rind of one large lemon and two tablespoonfuls of hot water; simmer until it thickens, then remove from the fire and stir in the whites of the four eggs, beaten stiff with two tablespoonfuls of sugar; eat cold.

MRS. F. PENMAN.

Porcupine Pudding.

One cup of sugar, half cup of butter, half cup of milk, one and a half teaspoonfuls of baking powder, two eggs, one and one-half cups of flour; bake in square pan and take half a pound of blanched almonds and stick in rows in the pudding. Eat with the following sauce: three-quarters of a cup of sugar, half a cup of butter, teaspoonful of flour; pour boiling water over and flavor with wine or brandy.

MRS. H. D. BUCK.

Fruit Pudding.

One cup of sugar, half cup of milk, half cup of flour, butter size of an egg, one egg, one teaspoonful of cream tartar, half teaspoonful of soda; put one pint of fruit in a pudding dish (fresh or canned); add sugar; pour mixture over; bake one hour or more; serve with sweetened cream.

MRS. J. L. CONNELL.

Prune Pudding.

Stew one pound of prunes until soft with a small cup of water; remove the seeds and mash fine; add one cup of sugar and the whites of three eggs, and juice of one lemon; bake in a pudding dish about fifteen minutes; when cold serve with whipped cream.

MRS. J. STANTON.

Baked Berry Pudding.

The materials needed are: Two and a half cupfuls of flour, one cupful of milk, half a cup of sugar, two tablespoonfuls of butter, two heaping teaspoonfuls of baking powder, the whites of three eggs, and one quart of berries. Rub the butter and sugar together; beat the whites of the eggs to a stiff froth; mix the flour and baking powder; add the milk to the sugar and butter; then stir in the flour and add the beaten whites; finally add the berries. Pour into a butter pudding-dish that will hold nearly three quarts; bake in a moderate oven for three-quarters of an hour and serve with a hot sauce; a little nutmeg may be added. MRS. F. E. NETTLETON.

Boiled Plum Pudding.

Three fourths of a teacup of Porto-Rico molasses, one half cup of light brown sugar, one-half cup of beef-suet chopped fine, one cup of sweet milk, two cups of flour, two teaspoonfuls of soda, dissolved in a little milk, one cup of seeded raisins (floured), one cup of currants (floured); pour all into a pudding bag well floured, and tie allowing room to swell; then place bag in a kettle of boiling hot water and boil for two hours.

SAUCE FOR ABOVE.

Two cups of white coffee sugar (not granulated), one-half cup of butter, one egg; beat all together thirty minutes, and flavor with vanilla. MRS. GEORGE N. ROCKWELL.

Rice Pudding.

Six tablespoonfuls of rice, three of sugar, one quart of milk and a piece of butter the size of an egg; cover and let bake one hour and a half, quickly at first and then slower.

MRS. WILLIAM CONNELL.

Gelatine Pudding.

Four eggs, one pint of milk, one cup of sugar, one saltspoonful of salt, one teaspoonful of lemon or vanilla, one-third of a box of gelatine; soak the gelatine a few minutes in a little cold water, then dissolve it in three-fourths cup of boiling water; have ready a hot custard made with the yolks of the eggs and sugar beaten together and stirred in boiling milk; when nearly cold add the gelatine water and the whites of eggs beaten very stiff; pour into moulds and set to cool. It is both pretty and good. MRS. B. L. RICHARDS.

Snow Pudding.

Half box of Cox's gelatine soaked in one cup of cold water for an hour, place it over the fire till heated (not boil); when cool beat till it comes to a stiff froth with juice and rind of one lemon added; take whites of three eggs beaten to stiff froth, and one cup of pulverized sugar; beat all together; whip one pint of sweet cream with a little sugar added, put over the top. MRS. J. N. RICE.

Roxford Pudding.

One cup of blackberry jam, one cup of sugar, half cup of flour, one tablespoon of butter, three eggs, half teaspoon of soda, three tablespoons of milk, a little salt.

DRESSING.

One tablespoon of butter, half teacup of sugar; mix together; pour on boiling water; flavor to taste. MRS. J. M. HINE.

Orange Pudding.

Take four good sized oranges, peel, seed, and cut into small pieces; add a cup of sugar, and let it stand; into one quart of nearly boiling milk, stir two tablespoonfuls of corn starch, mixed with a little water and the yolks of three eggs; when done let it cool, and then mix with the oranges, making a frosting of the whites of the eggs and a half cup of sugar; spread it over the top of the pudding, and place it in oven a few minutes to brown. IDA DAVIS.

Lemon Pudding.

One pint of bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, part of a grated rind of one lemon, a piece of butter the size of an egg; baked like a custard; when baked, cover the top with the whites of the eggs, beaten to a stiff froth, with one cup of sugar, and the juice of the lemon; brown lightly in the oven. IDA DAVIS.

Golden Sauce.

Beat one-third of a cup of butter to a cream, and gradually beat into it a cupful of powdered sugar; add the unbeaten yolks of three eggs; and after beating the mixture vigorously, add a teaspoonful of vanilla extract, or the juice and grated rind of a lemon.

S. T. HAND.

Suet Pudding.

One cup of molasses, one cup of suet, one cup of water, one cup of raisins, one cup of currants, one teaspoonful of soda, citron.

MRS. A. E. JONES.

Suet Pudding.

One cup of chopped suet, one cup of raisins, one cup of molasses, one cup of sweet milk, three cups of flour, a little salt; steam three hours; one teaspoon of soda, one teaspoon of cinnamon, one teaspoon of cloves.

MRS. T. J. MEGARGEL.

Boiled Indian Pudding.

Three pints of milk boiled and poured over one and a half pint of Indian meal, quarter pound of suet, chopped fine, one teaspoon of

cinnamon, half teaspoon of ginger, one teaspoon of salt, three eggs, well beaten, one pound each of raisins and currants; tie in a scalded floured cloth and boil four hours; sauce. MRS. F. B. SWAN.

Mother's Plum Pudding.

One pound of suet chopped fine, one pound of sugar, one pound of flour, one large cup of bread crumbs, one pound of seeded raisins, one pound of currants, half pound of citron, one cup of chopped apples, ten eggs, one teaspoonful of soda; nutmeg, cloves, cinnamon, grated lemon peel, to suit taste, wine or brandy; flour the fruit; scald the cloth and put in boiling water; boil four or five hours.

Graham Pudding.

One and a half cups of graham flour, one cup of milk, half cup of molasses, one cup of chopped raisins, half teaspoon of salt, one teaspoonful of soda; sift the flour, but return the bran to the sifted mixture; dissolve the soda in one tablespoonful of milk; add the remainder of the milk and molasses and salt; pour this mixture upon the flour and beat well; add the raisins and pour the batter in a two quart pan; steam four hours; then turn out and serve with golden sauce; or you can use cream and sugar.

GOLDEN SAUCE FOR GRAHAM PUDDING.

Beat one-third of a cup of butter to a cream, gradually beat into it a cupful of powdered sugar; add the unbeaten yolks of three eggs; after beating the mixture vigorously, add a teaspoonful of vanilla; have the whites beaten to a stiff froth, and stir into the beaten mixture; set the bowl into a pan of boiling water and stir constantly for five minutes; use at once. H. M. PRENDERGAST.

Russian Pudding.

Half box of gelatine, half pint of milk; put this to soak for half an hour; yolk of three eggs, half cup of sugar; stir this all together until it thickens like custard; pour the cream over whites of three eggs, and mix all well; the eggs must be well beaten; flavor with vanilla. MRS. HEALE.

Spanish Cream.

One-half box of gelatine, soak in one-half pint of milk, then put one quart of milk on to boil, beat the whites of six eggs to a stiff froth; when the milk is boiling hot, stir the beaten yolks and sugar to taste, and the gelatine; let it thicken as you would soft custard; then pour it boiling hot on the whites, stirring all the time; flavor with vanilla, and pour into moulds to cool; let it stand at least twelve hours in a cold place before using. MRS. C. D. JONES.

Cottage Pudding with Apples.

Grease your pudding-dish well, line with a layer of good sour

apples, then make your batter as follows: One egg, one cup sweet milk, one pint flour, one tablespoonful of butter, one-half teacup of sugar, three teaspoonfuls of baking powder; spread this over the apples and bake in a moderately hot oven: serve with sauce.

SOPHIE SCHLAGER.

Apple Custard.

Grate two large apples, sweeten to taste, add one teaspoonful of cornstarch moistened in a little water, the yolks of three eggs, mix all together and bake in a dish previously lined with pie-crust; when baked, cover with the whites of three eggs, beaten to a light froth, with a little pulverized sugar added, and set in oven until slightly browned.

MRS. WM. CONNELL.

Golden Sauce.

Two-thirds of a cup of butter, one cup of sugar, beaten to a cream; stir in the yolks, unbeaten, of three eggs; vanilla to suit taste. Beat whites into a stiff froth and stir into the mixture, set the bowl of sauce in a pail of boiling water and stir five minutes.

JENNIE HAZLETT.

Golden Sauce.

Stir one cup pulverized sugar, three-quarter cup of butter, yolks of three eggs to a cream; put in farina kettle and cook fifteen minutes stirring constantly; beat whites to stiff froth, and when mixture cools stir it in the beaten whites; add one teaspoon of vanilla, and send to the table warm.

MRS. C. D. JONES.

Almond Custard.

Blanch and pound fine with half a gill of rose-water, six ounces of sweet and half an ounce of bitter almonds, boil a pint of milk, a little cinnamon and lemon peel; sweeten it with two and a half ounces of sugar, rub the almonds through a fine sieve, with a pint of cream, strain the milk through the yolks of five eggs, and the whites of three well beaten; stir it over a fire till it is of good thickness, take it off the fire, and stir it till nearly cold to prevent its curdling.

MRS. S. I. JONES.

Baked Custard.

Allow six eggs to a quart of milk for a rich custard; beat the eggs to a froth with a couple of heaping tablespoonfuls of sugar, then stir them into the milk, flavor with nutmeg; bake it in cups or a deep dish, it will be less likely to whey if the cups are set into a pan of water while baking; the water should be warm when they are put in and nearly to the top of the cups; if the oven is hot the custard will bake in twenty minutes, if in a large dish a longer time will be required.

MRS. GEORGE REYNOLDS.

Rice Pudding Without Eggs.

Wash two-thirds of a pint of rice and put it into a dish with two quarts of milk, one and one-half teacups of sugar, one teaspoon of salt, half a grated nutmeg and half a cup of melted butter; put it in the oven and when it has been in long enough to have the rice swell, stir it well so as to have all the ingredients well mixed and add half a pound of raisins if you wish a rich pudding; it will take over two hours to bake it sufficiently. MRS. GEORGE REYNOLDS.

Graham Pudding.

For this pudding one needs a cupful and a half of graham, one cupful of milk, half a cup of molasses, one cupful of chopped raisins, half a teaspoon of salt, and one teaspoonful of soda; sift the graham in order to make it light, but return the bran to the sifted mixture; dissolve the soda in one tablespoonful of the milk, and add the remainder of the milk, the molasses, and the salt; pour this mixture upon the graham, and beat well; add the raisins and pour the pudding into a two-quart pan; steam for four hours; then turn out and serve with golden sauce. S. T. HAND.

Orange Pudding.

A delicious orange pudding is made of the yolks of three eggs, one tablespoonful of cornstarch, one cup of sugar, one pint of sweet milk; while this custard is boiling, peel and slice five oranges and put the slices in a pudding dish with sugar sprinkled over each layer; when the custard is done, and while hot, pour it over the oranges. Make a meringue of the whites of the eggs and two even tablespoons, not heaping, full of sugar. HATTIE RANCK.

Sponge Pudding.

Five eggs, the weight of five eggs in sugar, the weight of four eggs in butter, weight of four in flour, one-half teaspoonful of soda, one teaspoonful cream of tartar; beat butter and sugar to a cream add eggs, then the flour, lastly soda and cream of tartar, flavor to taste; make a drawn butter sauce, turn out the pudding and garnish with sauce and jelly. MRS. S. H. MILNES.

Custard with Lemon Jelly.

Take half a box of gelatine, two cups of sugar, juice of two lemons and soak together in a pint of cold water; add to this, after the gelatine is soaked, one pint of boiling water; stir until sugar and gelatine are both dissolved; then strain, pour in mould, set aside to cool; the jelly is better made day before.

CUSTARD.

Boil one pint of milk, beat two eggs and one cup of sugar until light; pour this into the boiling milk and stir until thick; set aside to cool; when you serve, pour the custard over the jelly.

Sauce for Puddings.

Beaten whites of two eggs, one cup pulverized sugar, beat together then add the beaten yolks of two eggs and flavor. The more it is beaten the better the sauce. MRS. C. S. WOOLWORTH.

Apple Slum.

Mix up a dough with one quart of flour, one-half cup of butter, two teaspoonfuls of baking powder, a pinch of salt, enough milk or water to make a soft dough; quarter two quarts of apples and put them in a pot, put enough water in to cook the apples, roll the dough out so as to cover the apples closely; make an opening in the center of the dough, cover the pot tightly; when done the dough will be raised up several inches thick. Eat with sweetened milk.

MRS. S. B. PITTENGER.

Charlotte Russe.

Soak one ounce of gelatine in two tumblers of milk until dissolved, set on stove and let boil, beat the whites and yolks of six eggs separately, adding to the yolks one-half pound of sugar and stir into the boiling milk long enough to make a thick custard, then stir in the whites beaten to a stiff froth, flavor with vanilla; whip a pint of rich cream to a stiff froth and stir into the mixture; line your mould with sponge cake sliced thin and pour in the custard. Set on ice.

Lemon Custard.

One lemon, grate rind and juice, one cup of sugar, stir lemon and sugar together well, one cup of milk, one ounce of butter melted, one spoonful of flour mixed with milk, two eggs; for one pie. Beat yolks and whites separately, add whites last, stirring all together, and bake.

MRS. E. T. HALL.

Imperial Rice Pudding.

One-half cup of rice, scant, one pint milk, one-half box gelatine one cup sugar, one quart cream. Cook rice (in double steamer) with one pint of water until dry, then pour the milk over it, have the gelatine soaking in water enough to cover, mix it and the sugar with the hot rice and milk, take it off the fire at once, whip the cream and mix all together ready to serve; flavor to taste. 'Tis nicer made the day before using.

MRS. J. N. RICE.

Tapioca Pudding.

Soak three tablespoons of tapioca in one cup of water over night; bring one quart of milk to a boil, then put in the tapioca, boil five minutes; when cool add the beaten yolks of four eggs and one cup of sugar; pour in a baking dish and add the beaten whites of the eggs, bake a light brown, flavor.

MRS. LITTELL.

Tapioca Cream.

Three tablespoons of tapioca soaked in a teacup of water two hours, add one quart of milk, stir together and boil twenty minutes. Beat the yolks of three eggs and one cup sugar, stir into the milk, flavor with vanilla or grated orange peel, beat the whites of eggs very stiff, put in the bottom of the dish and pour rest over it, serve cold.

MRS. J. I. QUICK.

Cottage Pudding.

Two cups of flour and two teaspoons of baking powder rubbed in it, a small piece of butter, one-half cup of sugar, one-half of sweet milk, and two cups of huckleberries or sour cherries dredged with flour, then bake.

SAUCE.

One-half cup of sugar, one-half cup of butter, one pint of hot water, one tablespoon of cornstarch; cook five minutes, flavor with vanilla.

MRS. LITTELL.

Rice Pudding.

One-half cup of rice, one-fourth seeded raisins, two quarts milk; put some of the milk on rice and let it in the oven until it boils, then skim off top and add a little salt, the raisins and sweeten to taste, adding more milk, stir once or twice while cooking, and have a slow oven; let cook until the milk creams on top.

MRS. C. L. HILL.

Steamed Graham Pudding.

Two and one-half cups graham flour, one cup of milk, one cup of molasses, one-half cup of suet, one egg, one teaspoonful of soda, one cup of stoned raisins, one teaspoonful of cinnamon, and a little salt, steam three hours, to be served with sauce.

MRS. JOHN BONE.

Pudding Sauce.

White of one egg well beaten,, one-half cup of sugar, one-half cup of butter; cream butter and sugar before adding the egg; flavor to suit taste.

MRS. R. F. LEWIS.

New England Indian Pudding.

To one quart of heated milk, stir in a scant cup of corn meal mixed with a little cold milk, stir till it thickens; have ready in your pudding pan three-fourths cup of molasses, one-fourth cup of sugar, a little salt, spice to taste, and one pint cold milk; when the mush is ready stir it briskly into the pan with the other ingredients, add a little butter on the top, and bake four hours in slow oven.

MRS. I. F. MEGARGEL.





PIES

Summer Mince Pie.

One cup of sugar, one cup of molasses, one cup of water, one cup of not too strong vinegar, two eggs, one cup of raisins, one cup of grated cracker, one tablespoonful each of cinnamon and allspice, three-quarters tablespoon of cloves, a little salt; makes three pies.

MRS. F. A. BONE.

Butter Pie.

Take a piece of nice butter, not too salty, large as a hen's egg; two-thirds of a cup of sugar, one of rich sweet cream, one tablespoonful of flour, flavor with vanilla; pour into a crust; put crust into strips across the top; bake till slightly browned.

MRS. J. M. HINE.

Chocolate Pie.

Line the plate with rich past, beat well the yolks of two eggs, four tablespoonfuls of grated chocolate, stirred smooth in a little hot water, two tablespoonfuls of cornstarch, one pint of water; stir all together; sweeten and flavor to taste; cook until it thickens; let stand till cold; then fill dish; bake until lining is well browned; whites of two eggs to stiff froth; spread and brown.

MRS. F. W. REYNOLDS.

Lemon Pie.

Grated rind and juice of one lemon, to which add nearly a cup of sugar, and a piece of butter half the size of an egg; into one cup of boiling water stir one tablespoonful of cornstarch, beaten with the yolks of two eggs; bake with an under crust; and when done spread over the top of whites, beaten stiff, with a little powdered sugar, and return to the oven to brown.

MRS. H. D. BUCK.

Lemon Pie.

Grate the rind and squeeze the juice of two lemons, one large cup of sugar, four large tablespoons of cornstarch, three large cups of boiling water; stir well together before adding water; put on the stove and stir until it thickens; just before removing from the stove add the beaten yolks of four eggs; fill two pastry shells and bake;

beat whites of four eggs with six desert spoons of sugar; spread over the pies, returning to the oven for three or four minutes.

MRS. NORTON.

Lemon Pie.

One tablespoonful of cornstarch, boiled in one cup of water; when cold add one egg, one cup of sugar, small piece of butter and juice, grated pulp and rind of one lemon.

MRS. F. A. BONE.

Silver Pie.

One large potato grated, juice and grated rind of a lemon; take off the white covering; then chop the pulp; white of one egg well beaten, one cup of sugar, one cup of water; beat well together and bake in under crust; beat whites of two eggs, one cup of sugar; spread over the top and bake until brown.

MRS. R. G. BROOKS.

Mock Mince Pie.

Four milk crackers, half cup of butter, one egg, half cup of molasses, half cup of vinegar, one cup of brown sugar, one cup of raisins, half cup of currants, cinnamon, cloves and allspice to taste; add water enough to cover and boil for five minutes; add a little salt.

MRS. ARJA WILLIAMS.

Orange Pie.

One large orange, one tablespoonful of flour, one scant pint of milk, half cup of sugar, three eggs, butter the size of a butternut; grate the rind with whites of eggs and two spoonfuls sugar for the top.

MRS. GEO. S. HORN.

Mother's Mince Pie.

Four pounds of meat, four pounds of suet, four pounds of raisins, four pounds of currants, two pounds of citron, grated rind of four lemons, one tablespoonful of cinnamon, four nutmegs, one tablespoonful of mace, four pounds of apples, two quarts of boiled cider, one tablespoonful of salt; boil meat and chop when cold; boil soup down one-half, skim off fat and use for mince meat.

MRS. S. H. MILNES.

Pumpkin Pie.

One quart of milk, three cups of boiled and strained pumpkin, one and a half cup of sugar, half cup of molasses, four eggs beaten well, one tablespoonful of ginger, one tablespoonful of cinnamon, a little salt; beat all together with an under crust. This will make three pies.

MRS. C. B. SCOTT.

Apple Pie.

Make a rich flaky crust; slice tart apples quite thin; fill crust two-thirds full; add a half cup of sugar with one tablespoonful of flour, half a cup of water, butter the size of a hickorynut cut in bits over the top, season as you like; wet edge of the undercrust to keep from running out; bake in moderate oven. MRS. B. L. RICHARDS.

Pastry for Pie.

Two-third cup of sweet lard, half a teaspoonful of salt, half a teaspoonful of baking powder, one teaspoonful of powdered sugar; rub well in one pint of flour, scant half a cup of very cold water. This quantity will make two very small pies; for upper crust roll out spread with bits of butter, sprinkle with flour, fold the crust and roll. Repeat this three times and you will have a nice, tender, flaky crust; use as little flour as possible in rolling out.

MRS. B. L. RICHARDS.

Mince Meat.

Three and one-half pounds of uncooked meat, or two pounds of cooked meat, eight pounds of chopped apples, one pound of suet, three pounds of raisins, two pounds of currants, half a pound of citron, four pounds of "C" sugar, one pint of molasses, one quart and a half pint of boiled cider, one large glass of currant jelly, one pint of juice from canned fruit; all the jellied water from the meat, and dissolve the suet and jelly in it; two tablespoons of cinnamon, one of cloves, mace and nutmeg, three teaspoons of allspice; salt and pepper.

MRS. W. W. BRANDOW.

Orange Pie.

One large orange, two tablespoons of flour, one scant pint of milk, half a cup of granulated sugar, three eggs, butter the size of a bitternut; grate the rind with the whites of the eggs, for the top, with two spoonfuls of sugar.

MRS. E. H. BIRD.

New England Pumpkin Pie.

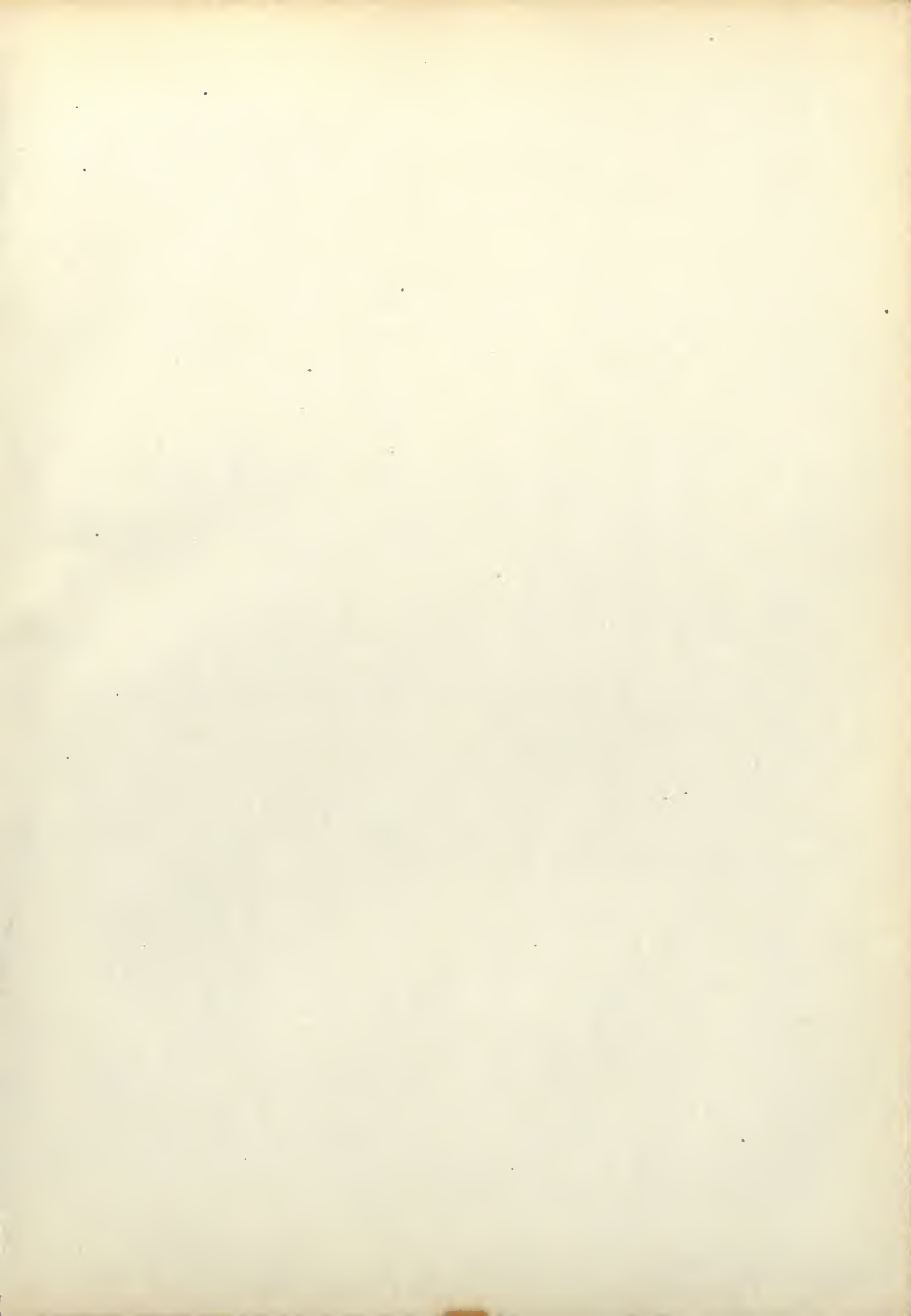
For paste use Miss Parloa's recipe for chopped paste; one pint of flour, one cupful of butter, half a teaspoon of salt, half a tablespoon of sugar and a half cup of ice water; put flour, salt, sugar and butter in the chopping tray; chop until the butter is thoroughly mixed; add the water and continue chopping; when mixed roll into a flat piece and place in a pan on the ice; it will be better if allowed to stand awhile. For the filling, beat eight eggs thoroughly, add one quart of finely mashed pumpkin, and one cupful of sugar, one tablespoon of ginger, two tablespoonfuls of cinnamon and one nutmeg ground; finally add one quart of rich milk and beat all together; line your tins with the paste; fill with the mixture, and bake in a steady oven one hour.

Mock Mince Pie.

One cup of raisins chopped fine, one cup of molasses, one cup of sugar, two cups of water, half a cup of vinegar, half cup of butter, one teaspoonful of cloves and same of cinnamon, one nutmeg and three soda crackers rolled fine. MRS. I. F. MEGARGEL.

Lemon Pie.

Grated rind and juice of two lemons, one cup of sugar, three cups of water, three tablespoons of cornstarch; put on stove in porcelain kettle and stir till it thickens; just before removing add beaten yolks of three eggs; have crust ready baked, and fill both with the mixture; set in oven a few moments; beat the whites of the eggs stiff with six desertspoonfuls of sugar, spread on the top and brown slightly in oven. MRS. I. F. MEGARGEL.





FRITTERS

Apple Fritters.

Peel and core the apples, and cut into slices; soak them in a little water, sugar and nutmeg for a few hours; batter of four eggs, to a tablespoonful of rose-water and a tablespoonful of milk; thicken with enough flour, stirred in by degrees; mix two or three hours before wanted; have some butter in a pan; dip each slice of apple separately in the batter, and fry brown; sift pulverized sugar and nutmeg over them.

MRS. S. T. JONES.

Corn Fritters.

One pint of grated corn, one pint of flour, one pint of sweet milk, four tablespoonfuls of butter, a little salt, one teaspoonful of cream of tartar; fry on the griddle.

AMELIA SMITH.

Fritters, Very Nice.

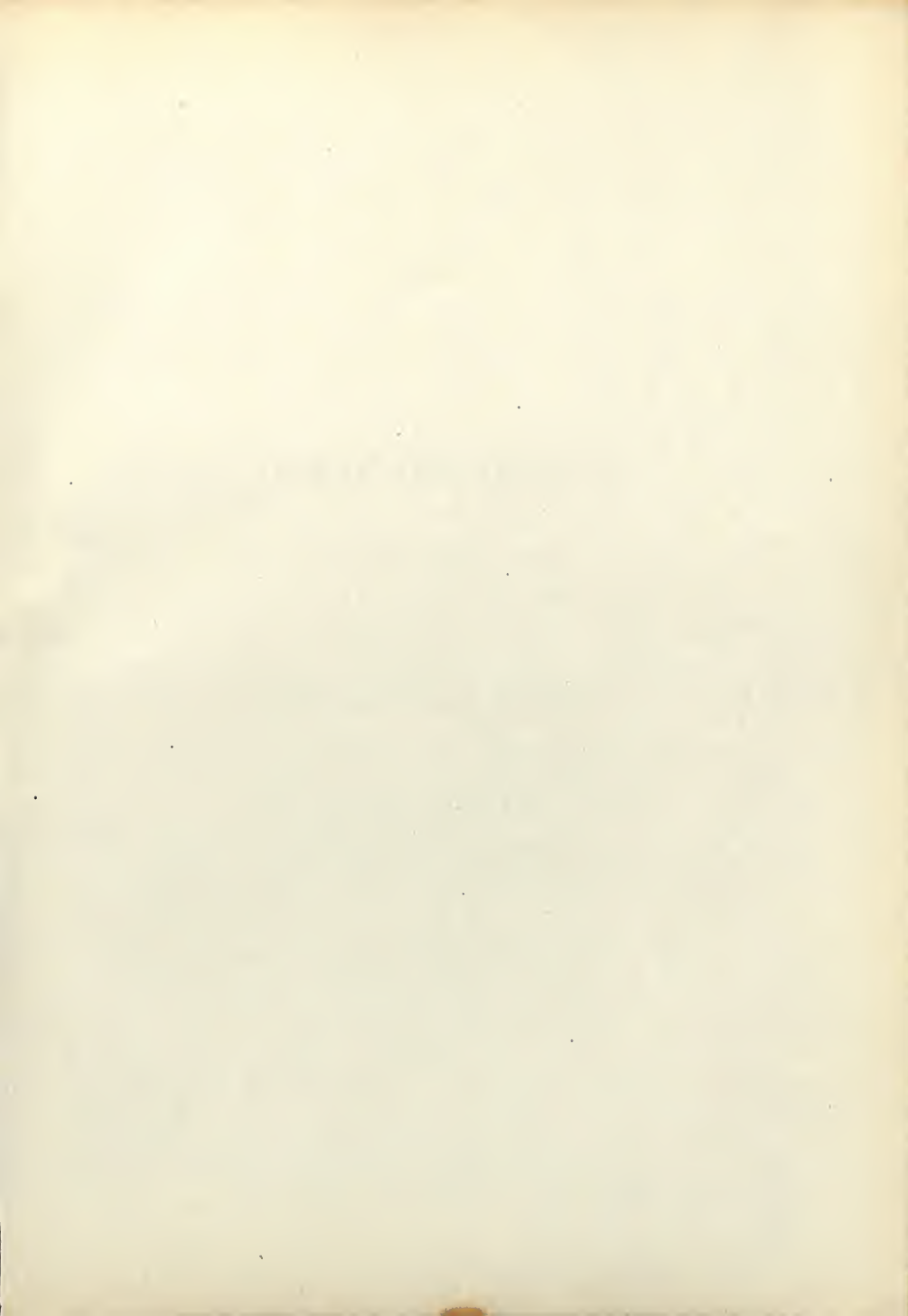
One and a half cupfuls of flour, one cup of milk, two teaspoonfuls baking powder, two eggs.

SAUCE.

One cup of milk boiled, one heaping teaspoonful of cornstarch, one egg beaten light with one cup of sugar, butter the size of an egg, flavor; do not cook after egg is added. This can be eaten with maple syrup instead of the sauce.

LUELLA PEARCE.





SANDWICHES

Cheese Sandwiches.

Butter slices of thinly cut day-old bread, chop a few sprigs of parsley and sprinkle over, cut cheese in thin slices, put between the bread and serve. Cheese mixed with butter and spread on bread, or grated over slices of buttered bread, make excellent sandwiches.

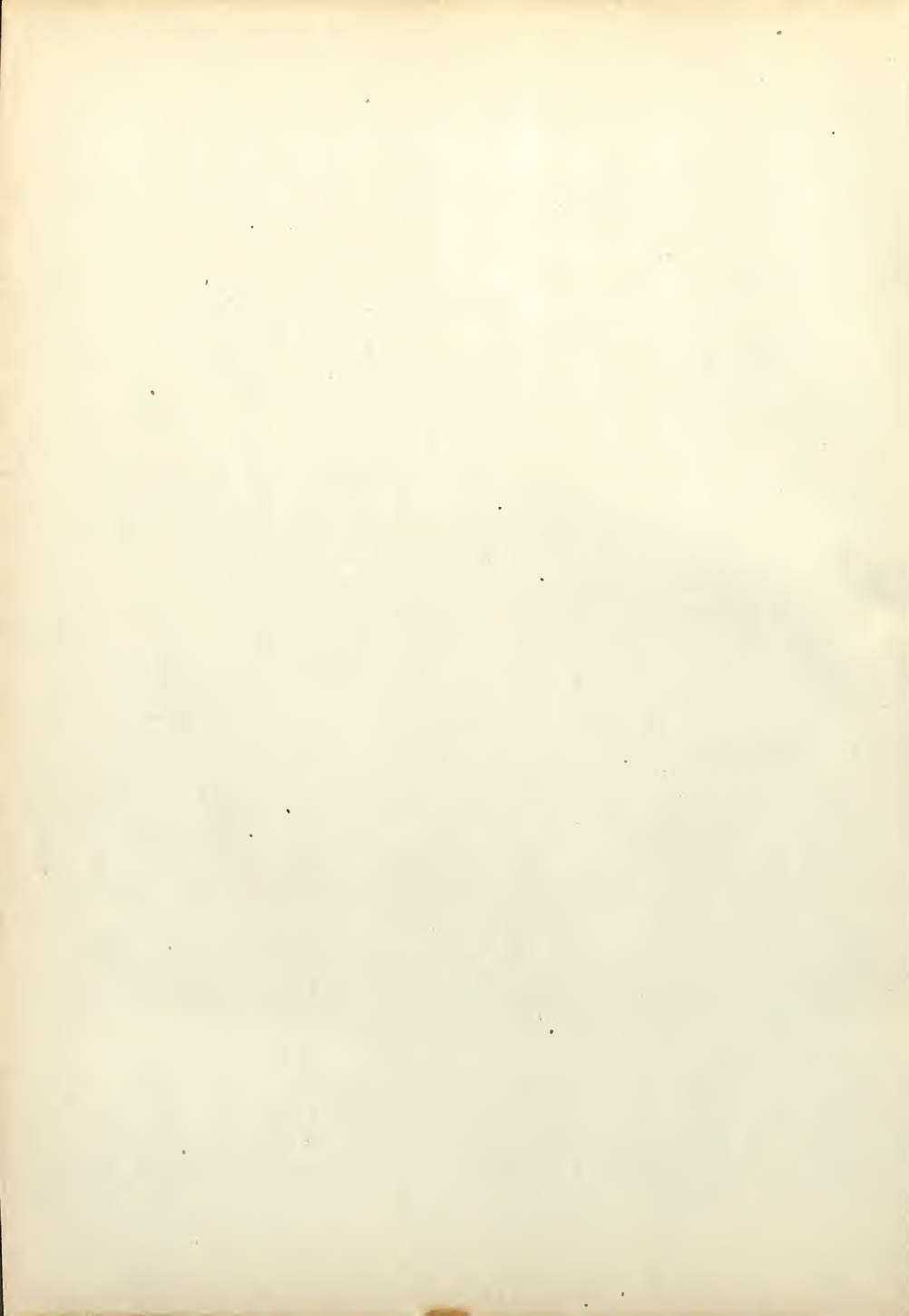
Ham Sandwiches.

Put ham through a chopper, butter thin slices of bread, spread with a little mustard, lay ham on them and press together.

Egg Sandwiches.

Boil half a dozen eggs hard, when cool remove the shells and crush with a spoon; season with pepper; salt and mustard; spread this on thin buttered slices of bread.





Cakes and Icings

Fruit Cake.

One pound of butter, one pound of flour, one pound sugar, two cups of molasses, ten eggs, one tablespoonful of soda, three and a half pounds of raisins, three pounds of currants, one and a half pound of citron, two tablespoonfuls of cloves, two of cinnamon, four nutmegs; bake three hours

MRS. C. C. LAUBACH.

Velvet Cake.

One pound of pulverized sugar, six ounces of butter, one cup of water, one pound of flour, four eggs, two teaspoonfuls of powder; mix butter and sugar, and half water and half flour; mix in rest, lastly put in eggs.

MRS. R. G. BROOKS.

Fruit Cake.

One pound of butter, one and a half pound of sugar, seven eggs, one and a half pound of flour, four pounds of raisins, four pounds of currants, one pound of citron, half pint of molasses, four nutmegs, half bottle of lemon extract, one tablespoonful of soda, one and a half tablespoonful of cloves, four tablespoonfuls of cinnamon; scorch the flour.

MRS. C. S. WOOLWORTH.

Yellow Cake.

Yolks of eight eggs and two whole ones; fill the cup three-thirds full of butter and beat with two cups of sugar; one cup of milk, two teaspoonfuls of baking powder heaped half, four cups of flour rounded a little. Take some of this cake dough and add melted chocolate, it makes a very nice chocolate cake; to three cups of the dough add half a cup of bakers' chocolate.

MRS. BEDFORD.

Cream Cake.

Two cups of sugar, two-thirds of a cup of butter, half cup of milk, three cups of flour, four eggs, two teaspoonfuls of baking powder; bake in layers.

CREAM.

Half pint of milk, one tablespoonful of cornstarch, one egg, little salt, sweeten and flavor to taste.

MRS. C. C. LAUBACH.

Black Chocolate.

Three eggs, three-quarters of a cup of butter, two cups of A sugar, two cups of flour, scant, one cup of milk, half a cake of bakers' chocolate, grated, one even teaspoon of soda, two even teaspoonfuls of cream tartar; beat butter and sugar together, add yolks of eggs, beaten light; stir the chocolate in the milk; sift cream of tartar with flour; add whites of eggs beaten light, and last stir in soda dissolved in a little water; boiled icing filling.

MRS. E. HEELEY.

Angel's Food.

Whites of nine large, fresh eggs, or ten smaller ones, one and a quarter cups of sifted granulated sugar, one cup of sifted flour, half a teaspoon of cream tartar, a pinch of salt added to eggs before beating; after sifting flour four or five times, measure and set aside one cup; then sift and measure one and a quarter cups of granulated sugar, beat whites of eggs about half, add cream tartar and beat until very, very stiff; stir in sugar, then flour very lightly and flavor to taste; put in pan and in a moderate oven at once; will bake in thirty-five to fifty minutes.

MRS. F. E. WOOD.

One-Egg Cake.

One cup of butter, one and a half cups of sugar, three of flour, one of sweet milk, one egg, teaspoon of soda, two teaspoons of cream tartar in the flour, one cup of raisins chopped fine.

MRS. WM. CONNELL.

Gold Cake.

Half a cup of butter, one and a half cups of fine sugar, yolk of four eggs, one whole egg, half a cup of milk, half teaspoon of mace, quarter teaspoon of soda, three-quarters of a teaspoon of cream tartar, two and a half cups of flour.

MRS. GEO. F. WHITEMORE.

Hickorynut Cake.

One cup of sugar, half a cup of butter, half a cup of milk, two cups of flour, one teaspoonful of cream tartar, half teaspoonful of soda, one large cup of raisins, one cup of nuts broken up, two eggs.

MISS M. A. KENNEDY.

Hickorynut Cake.

Two cups of sugar, one cup of butter, one cup of milk, three and a half cups of flour, five eggs, one pound of seeded raisins, two cups of hickorynuts, a little over two teaspoonfuls of baking powder; bake in one large loaf.

MRS. F. PENMAN.

Solid Cocoanut.

One cup of sweet milk, one cup of butter, three cups of sugar, four cups of flour, whites of ten eggs, four teaspoonfuls of baking powder, one small cocoanut.

MRS. A. HEAL.

Almond Cream.

Quarter of a cup of butter, two cups of sugar, one cup of sweet milk, well beaten whites of four eggs, two and a half cups of flour with three even teaspoons of baking powder, flavoring.

CREAM BETWEEN LAYERS.

Whip one cup of cream to a froth, flavor and stir gradually into it half a cup of pulverized sugar, and a half pound of almonds, blanched and finely chopped, frost top and sides.

MRS. F. B. SWAN.

Soft Molasses Cake.

One cup of molasses, half a cup of butter, half a cup of water, one egg, one teaspoonful of saleratus, one teaspoonful of cinnamon, two and a half cups of pastry flour.

MRS. G. M. SHELLY.

Mountain Cake.

Six eggs, the whites whipped stiff, one and a half pound of butter, one pound of A sugar, one pound of flour, one cup of milk, half a teaspoon of soda, one teaspoonful of cream tartar; stir the butter and sugar to a cream; add the beaten yolks then the milk and flour; whip well, add spice to suit taste, the whites of the eggs, and the soda; stir just enough to intermix the whites thoroughly; bake in a moderate but steady oven, until a straw comes out clean from the thickest part of the cake.

MRS. J. B. MUNSON.

Mother-in-Law Cake.

WHITE CAKE.

Whites of seven eggs, two cups of sugar, one cup of butter, three fourths of a cup of sweet milk, three teaspoons of baking powder, three cups of flour, one spoonful of vanilla.

DARK CAKE.

Yolks of seven eggs, two cups of brown sugar, three-fourths of a cup of butter, three-fourths of a cup of sweet milk, three teaspoons baking powder, two and one-half cups of flour, two cups of currants, one-fourth cup of citron, one tablespoonful of cinnamon, one-half teaspoon of all other spices. Put together like jelly cake, alternate layers of white and dark, with stiff cream between the layer made by the beating together of two eggs, both whites and yolks, and enough sugar to stiffen; flavor with vanilla.

E. M. NORTON.

Gold Cake.

Three-fourths cups of butter, one cup of sugar, the yolks of eight eggs, two cups of sifted flour, one-half teaspoon of soda dissolved or two teaspoons of baking powder, one half cup of milk (one teaspoonful of cream of tartar should baking soda be used) and one tablespoonful of essence of lemon. MRS. F. P. CHRISTIAN.

Molasses.

One cup molasses, half a cup of lard, two tablespoons of sugar, one egg, two cups of flour; mix thoroughly then add three-fourths cup boiling water into which has been dissolved one teaspoonful of soda and one teaspoonful of salt; spices.

MRS. CHAS. SCHLAGER.

Imperial.

Twelve eggs, one pound of sugar, one pound of butter, one pound of flour, three quarters of a pound of citron, two pounds of raisins, two pounds of almonds, one lemon, one nutmeg.

EDITH LOUISE PIERSON.

Silver.

One and a half cup of sugar, half a cup of butter, stirred to a cream, half a cup of milk, whites of five eggs, half a teaspoon of soda, one teaspoonful of cream tartar, two heaping cups of flour, A gold cake may be made the same way, substituting the yolks for the whites of eggs.

MRS. W. H. HAZLETT.

Royal Starch.

Two and a half cups of flour, two cups of sugar, half a cup of cornstarch, one cup of milk, one cup of butter, whites of eight eggs, two and a half teaspoonfuls of baking powder.

MRS. PETER S. LISK.

Corn Starch.

Two teacupful of pulverized sugar, one teacupful of butter the whites of seven eggs, two teacupfuls of flour, one teacupful of cornstarch, the same of sweet milk, two teaspoonfuls of baking powder; flour, cornstarch, and baking powder run through a sieve.

MRS. J. M. KINTZ.

Brown Stone Front.

Half a cup of butter, half a cup of sugar, two-thirds of a cup of sweet milk, two cups of flour, two eggs, two teaspoonfuls of baking powder; divide the cake, take two squares of chocolate, half a cup of brown sugar, three tablespoons of milk; heat the sugar and

chocolate together until melted, and when cold put with one-half the cake, adding a little more flour; add flavoring if desired; but I prefer it without; these are baked in separate tins, and put together with frosting and jelly.

MRS. E. S. REED.

German Cake.

Half cup of butter well creamed, one and a half cup of soft white sugar, half cup of milk, three eggs, reserving the white of one for icing; two cups of flour, half teaspoonful of soda, one teaspoonful of cream of tartar; bake in layers or loaf.

MRS. G. M. SHELLY.

Sister Lizzie's Cake.

One cup of milk, two cups of sugar, one cup of butter, four cups of flour, three eggs, one teaspoonful of ground mace, one-half of a nutmeg, two teaspoonfuls of baking powder, one large cup of raisins, seeded and chopped.

MRS. E. T. HALL.

Coffee Cake.

One teacup full of sugar, one teacupful of New Orleans molasses, half teacupful each of butter and lard scant, one teacup of cold coffee, two teacupfuls of raisins seeded, one teaspoonful of soda, four teacupfuls of flour, one teaspoonful of cinnamon, one teaspoonful of cloves, one grated nutmeg.

MRS. P. L. MANN.

Tutti-Frutti Cake.

Cream, one teacupful each of sugar and butter; add with a teacupful of milk two and a half teacupfuls of flour sifted with two heaping teaspoonfuls of baking powder, one pound each of raisins, figs, almonds and dates, and a quarter of a pound of citron, followed by the whites of seven eggs; blanch the almonds and shred them in fine pieces; bake in a slow oven.

MRS. J. M. KINTZ.

Mock Lady Cake.

Two cups of sugar, half cup of butter, one cup of sweet milk, whites of four eggs, three good cups of flour, one teaspoonful of baking powder in each cup of flour, lemon extract.

MRS. J. H. HOPKINS.

Angel Cake.

Whites of eleven eggs, one and a half tumblers of granulated sugar, one tumbler of flour, one even teaspoonful of cream tartar, one teaspoon of vanilla; sift sugar and flour each four times; measure sugar and flour after they are sifted; add cream tartar to the flour and sift again; beat whites to a stiff froth, gradually add sugar, then flour, lastly the vanilla; beat hard for a minute; then put in pan and bake forty minutes in a good oven; after the cake

is a delicate brown cover with paper to avoid hard crust. The heat of the oven has much to do with the cake being tender or tough. Use regular pan and measure that comes for this cake.

MRS. C. D. JONES.

Hopkin's Spring Cake.

Four cupfuls of brown sugar, two cupfuls of butter, the same cream, eight cupfuls of flour, two teaspoonfuls of soda, six eggs well beaten, one pound of citron, one teaspoonful of cinnamon; add fruit last.

MRS. M. A. BROCK.

Fig Cake.

One cup of sugar, half a cup of butter, half a cup of milk, whites of four eggs, two teaspoonfuls of baking powder in two cups of flour; bake in three layers.

FILLING.

To one pound of figs, chopped fine, add one cup of water and a half cup of sugar, and cook until soft and smooth; spread between layers and ice the top.

MRS. F. PENMAN.

Sea Foam.

One cup of granulated sugar, one cup of flour, one-third of a teaspoon of cream tartar, a pinch of salt add to the whites of seven small eggs, yolks five; beat yolks thoroughly, beat the whites about half, add cream tartar, and beat to a stiff froth; sift the flour and the sugar; add the sugar to the whites of the eggs, next the yolks, beat again; add the flour; flavor to taste and bake in tube loaf in a moderate oven from thirty-five to fifty minutes.

MRS. J. T. PORTER.

Dolly Varden.

Half cup of butter and one cup of sugar; beat butter and sugar to a cream; three-quarters of a cup of milk, whites of three eggs, beaten stiff; then beat all together; one and a half teaspoons of baking powder, two cups of flour; flavor.

FROSTING FOR DOLLY VARDEN.

Beat the yolks of two eggs; add ten teaspoonfuls of pulverized sugar; after frosting set in dark place to cool.

MRS. E. H. BIRD.

Ice Cream Cake.

One cup of sugar, half cup of butter, half cup of milk, two cups of flour, whites of four eggs, one teaspoonful of soda, two of cream of tartar; bake in a long pan, cut into and put icing between.

MRS. W. G. FULTON.

Sponge.

Four eggs, one cup of sugar, beat well; three tablespoonfuls of cold water, one teaspoonful of baking powder, two cups of flour. I have tried it and found it good.

MRS. A. E. JONES.

Sponge.

Four eggs, one cup of sugar, one egg beaten for thirty minutes, one cup of flour, pinch of salt.

MRS. FELTER.

Boiled Icing.

Two cups of sugar, a small half cup of water; boil together; beat the whites of two eggs to a stiff froth; then pour the boiled sugar on the eggs and stir till cold, white and thick.

MRS. W. G. FULTON.

Sponge Ginger Bread.

Five cups of flour, one heaping tablespoonful of butter, one cup of molasses, one cup of sugar, one cup of milk (sour is best), two teaspoonfuls of saleratus dissolved in hot water, two teaspoonfuls of ginger, one teaspoonful of cinnamon.

MRS. L. C. HESSLER.

Sponge Cake.

Two cups of sugar, four eggs, two cups of flour, two teaspoonfuls of baking powder, two-thirds of a cup of hot water the last thing.

NETTIE STORM.

Chocolate Icing.

Five tablespoonfuls of grated chocolate, one cup of powdered sugar, milk enough to moisten. When this is melted add one well beaten egg.

MRS. H. D. BUCK.

Black Chocolate Cake.

One cup of butter, four cups of brown sugar, three eggs, three and a half cups of flour, one cup of sour milk, one teaspoonful of soda, one pound of chocolate dissolved in one cup of hot water; sweet milk and baking powder may be used instead of the sour milk; three and a half teaspoonfuls of baking powder.

MRS. S. H. FINN.

Chocolate Cream.

Two cups of sugar, half a cup of butter, two eggs, one cup of milk, three cups of flour.

CREAM FOR FILLING.

Three-quarters of a cup of chocolate, three-quarters of a cup of sugar, one egg, one tablespoonful of cream, one teaspoonful of vanilla; let all come to boil.

MRS. L. C. HESSLER.

Western Black Cake.

One pound of butter, one pound of sugar, one and a quarter pound of flour, three pound of currants, four pounds of raisins, twelve eggs, one lemon, one large orange. MRS. E. HEELEY.

Fruit.

Two cups of brown sugar, one cup of butter, one cup of molasses, one cup of cold coffee, four eggs, one teaspoon of soda, two teaspoons of cinnamon, two of cloves, one pound of raisins, one pound of currants, half a pound of citron, half pound of candied lemon, four cups of flour. MRS. M. A. KENNEDY.

Mock Pound Cake.

Three eggs, one cup of sugar, half cup of butter, two tablespoonfuls of milk, one cup of flour, one scant teaspoonful of baking powder. MRS. GEO. S. HORN.

Harrison Cake.

One and a half cup of butter, one cup of sugar, five eggs, one and a half cup of molasses, one cup of milk, five cups of flour, one teaspoonful of soda, two of cream of tartar, two pounds of fruit; beat butter and sugar to a cream, add the eggs (which need not be beaten), beat all well, add the molasses and beat again, add some of the flour, then the milk, stir well and then add remainder of the flour and fruit; flavor with cloves and cinnamon.

MRS. W. G. FULTON.

White Cake.

Two cups of powdered sugar, two-thirds of a cup of butter, one cup of milk, two and a half cups of flour, two teaspoonfuls of baking powder sifted twice with the flour; lastly add the whites of five eggs beaten very light. If desired, citron sliced very thin can be used to advantage.

MRS. B. L. RICHARDS.

Silver.

Half cup of butter, one and a half cup of sugar, half teaspoonful of almonds, half cup of milk, one-fourth teaspoonful of soda, three-fourths teaspoonful of cream of tartar, two and a half cups of flour, whites of five eggs; mix in the order given, putting the soda and cream tartar in the flour, and adding milk and flour alternately.

MRS. GEO. F. WHITTEMORE.

Snow Cake.

Whites of four eggs well beaten, half a teacup of butter, half a teacup of sweet milk, one teacupful of sugar, one and a half cupful of flour, one teaspoonful of baking powder; flavor with lemon; frost. MRS. GEO. FINN.

Chocolate.

One and a half cups of butter, one cup of sugar, two cups of flour, half a cup of sweet milk, two teaspoonfuls of baking powder, two eggs beaten separately, then take one-quarter of bakers' chocolate, grate it in half a cup of sweet milk, yolk of one egg, one cup of sugar, one teaspoon of vanilla; dissolve chocolate in milk, yolk of egg and sugar, and add to the first part; bake in jelly pan; it will make three layers; spread with icing. MRS. G. V. MILLAR.

Sponge.

Four eggs, one cup of sugar, one cup of flour, pinch of salt; beat thirty minutes. MRS. H. D. BUCK.

White Fruit Cake.

Cream one cup of butter and one cup of sugar; sift in one cup of flour with one spoonful of baking powder; mix with three-quarters of a cup of sweet milk, add the beaten whites of six eggs; flavor; seed one cup of raisins, slice a half pound of citron, chop one pound of almonds, blanch by pouring boiling water on them; mix the fruit and almonds together, then put a layer of batter in a cake pan, then a layer of the fruit, and so on with the batter on top; bake in a moderate oven. A. M. SURDAM.

Spice Cake.

Two cups of sugar, one cup of butter, three cups of flour, one cup of chopped raisins, one cup of milk; two teaspoons of baking powder sifted with the flour, four eggs, four tablespoons of molasses, one teaspoonful each of cinnamon and cloves, one nutmeg; frost if you like. MRS. GEO. FINN.

Fruit Cake.

One cup of butter, two cups of brown sugar, four cups of flour, one cup of sweet milk, one cup of molasses, five eggs, three teaspoonfuls of baking powder, one pound of raisins, one pound of currants, half pound of citron, spices to taste.

MRS. C. W. RIDGEWAY.

Fruit Cake.

Three pounds of raisins, three pounds of currants, one pound of citron, one pound of sugar, one pound of butter, one pound of flour browned, one pound of almond nuts chopped fine, twelve eggs, one cup of wine or milk, one cup of red currant jelly, one cup of molasses, half pound of figs chopped fine, one teaspoonful of soda, two teaspoonfuls of cinnamon, one teaspoonful of cloves, three nutmegs, half teaspoonful of mace. MRS. ARJA WILLIAMS.

Fruit Cake.

Two pounds of raisins, two pounds of currants, quarter pound of citron, one nutmeg, cloves, cinnamon, three teaspoonfuls of saleratus, two teaspoonfuls of cream tartar, two heaping spoonfuls of lard, two of butter, two cups of coffee, a pinch of salt, two cups of molasses, one cup of sugar.

MRS. MARGARET POWELL.





Jellies and Preserves

Select your fruit for jelly before it is too ripe if possible, as it has always a much better flavor. It should be put on and brought to a heat, as the juice can be much better extracted; from fifteen to twenty minutes is long enough for it to cook after it begins to boil, and it should not stop till done. Be sure and always heat your sugar. Have your bag made funnel shape and let it drain; do not squeeze it if you want clear jelly.

Preserves need only tying up with several thicknesses of paper.

Preserved Pears.

Select smooth, sweet pears of a kind which will not break when cooked; pare, halve, and remove the cores; drop in cold water as you pare to prevent turning black; put a little over one quart of granulated sugar into your preserving kettle; add just enough water to moisten the sugar; when warm put into this two quarts of pears; let cook slowly several hours; when syrup is thick dip the preserves into glass cans and seal.

G. B.

How to Preserve a Husband.

Be careful in your selection; do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste; then wrap in a mantle of charity; keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

DR. PEARCE.

Jelly of all Kinds from Grapes.

Take pulps of grapes with a small quantity of any fruit desired, either fresh or canned; put in a preserving kettle with a very little water, just enough to start the cooking; then simmer slow until very soft; then put in a coarse, loose cloth and press until all juice is extracted; then add to every pint of juice one pint or pound of sugar; boil the juice fifteen or twenty minutes; heat the sugar and add to it; let it boil up and dish out. I have had the best success with this method of any I have tried.

MRS. E. L. REED.

Apple Jelly.

Select the apples with the largest amount of pectin, lady blush or fall peppins are best; the first makes a bright red jelly, the latter a jelly almost white; wipe the fruit and cut into pieces without paring or removing the seeds; put them in a porcelain kettle and cover with water; cover the kettle and boil about fifteen minutes, or until the apples are thoroughly tender; then drain in a flannel jelly bag; do not squeeze or press or the jelly will be clouded; to every pint of juice allowed one pound of granulated sugar; put the juice in a porcelain kettle, bring quickly to a boil, add the sugar, stir until it dissolves; then boil rapidly and continuously until it jellies—about fifteen or twenty minutes; it may be necessary to boil thirty or thirty-five minutes before it jellies properly; it is wise, however, to commence testing after the first fifteen minutes' boiling; if boiled past jelly point you will have a thick sticky syrup and nothing will make it jelly; after filling the glasses stand aside uncovered twenty-four hours.

MRS. W. H. PEARCE.

Lemon Butter.

Grated rind and juice of three lemons, six eggs, six ounces of white sugar, four ounces of butter; beat well and set the vessel in a pan containing hot water; let it come to a boil, stirring it all the time.

L. H. MILNES.

Lemon Butter.

One cup of sugar, yolks of two eggs, butter size of walnut, grate one lemon; stir all together; boil five or ten minutes; add whites of two eggs; beat very light; stir while pouring in the whites, and put in a dish for table to cool.

MRS. STEPHEN L. RICE.

Quince Honey.

Six quinces, five pounds of sugar, one quart of water; boil thirty minutes; do not stir.

MRS. E. H. BIRD.

Prune Whip.

Soak one pound of prunes and cook until perfectly soft; strain them and mix with the beaten whites of four eggs; put in dish and bake ten minutes; serve cold with whipped cream.

MRS. C. WALTER.

Lemon Butter.

Two eggs, four teaspoonfuls of sugar, one cup of water, one cup of corn starch, juice of one large lemon; let it boil up nicely

AMELIA SMITH.





Pickles and Catsup

"Let me embrace these sour adversities,
For wise men say it is the wisest course."

Cucumber Pickles.

Use small cucumbers only; wash carefully and lay in a large stone jar or bowl; for eight quarts of cucumbers put into a stew-pan, a gallon of boiling water and a pint of salt; when the water begins to boil skim it, and then pour over the cucumbers; do this in the morning; in the afternoon pour the brine from the cucumbers into the sauce pan, and after heating it to the boiling point, pour it over the cucumbers for the second time, and let them stand in the brine all night; in the morning scald the brine for the third time and pour it over the cucumbers, letting them stand in it for six hours; now add a tablespoonful of alum to a gallon of boiling water, and after turning off the brine, pour this alum water over the cucumbers; let them stand for six hours, then scald the water and pour it over them again; in the morning drain the cucumbers; now put one gallon of vinegar in the preserving kettle with four bell peppers, one onion, three sticks of cinnamon, half a teaspoon of whole cloves; place on the fire and heat slowly to the boiling point; pour this hot spiced vinegar over the drained cucumbers and when cold, set them away in a cool, dark place.

MISS LETTY CLIFF.

Hot Slaw.

Half a cup of sweet cream, half a cup of vinegar, one egg, three tablespoons of sugar, butter size of walnut; dissolve the sugar in the cream; beat the egg thoroughly and add to cream; put in the vinegar and butter last; throw this mixture over your cut cabbage and cook, salt and pepper to taste. This dressing is very nice for cold slaw omitting the butter; do not cook.

MRS. STEPHEN L. RICE.

Green Tomatoe Soy.

Two gallons of green tomatoes, slice without peeling; twelve good sized onions, sliced, two quarts of vinegar, one quart of sugar, one tablespoon of salt, two tablespoons of ground mustard, two tablespoons of black pepper, ground, one tablespoon of alspice, one tablespoon of cloves; mix all together and stew until tender, remove from stove and put in small glass jars; this is a most excellent sauce for almost all kinds of meats or fish.

MR S. J. B. MUNSON.

Spiced Peaches.

To seven pounds of ripe peaches use seven pounds of granulated sugar, one pint of vinegar, one ounce of cloves, one ounce of cinnamon, one-half ounce of alspice; boil spices, vinegar and sugar for thirty minutes and empty over the peaches; let it stand over night and in the morning drain off the syrup and boil again, and put the peaches in and boil two minutes.

MRS. D. H. SCRINE.

Chopped Pickles.

One peck green tomatoes, four large onions, six green peppers, one cup of grated horseradish, one tablespoon each of ginger, cloves, alspice, one cup of brown sugar, one cup of salt, enough vinegar to mix well; boil till tender; chop tomatoes, onions and peppers, add the salt and let drain over night in a bag or colander; in the morning add the other ingredients, and boil

MRS. F. A. BONE.

German Sauce.

One gallon of green tomatoes, chopped fine, one gallon cabbage, chopped fine, one quart of onions, chopped fine, five stalks of celery one and one-half cups of salt, one pound of brown sugar, three quarts of cider vinegar, one gill of mustard seed, one gill of ground pepper, one-half gill of alspice, one-half gill of cloves; boil fifteen minutes.

MRS. ARJA WILLIAMS.

Spiced Grapes.

Five pounds of grapes, three pounds of sugar, two teaspoons of cinnamon, two teaspoons of alspice, one-half teaspoon of cloves, pulp grapes, boil skins until tender, cook pulp and strain through a sieve and add to the skins, add sugar and spices and a little vinegar to taste; boil thoroughly and can.

MRS. ARJA WILLIAMS.

Mother's Catsup.

One peck of tomatoes, four tablespoons of salt, two of ground cloves, one-half teaspoon of cayenne pepper, two large nutmegs, one pint of vinegar; boil the tomatoes and put them through a colander and sieve, add the spices and boil until done, adding the vinegar last, just before taking off; bottle for use

MRS. E. T. HALL.

Spiced Currants.

To every pound of currants allow one pound of sugar, make a syrup in the proportions of four pounds of sugar to one pint of vinegar, two teaspoons of cinnamon, two of alspice and one of cloves, half a teaspoon of mace and half of salt; when boiling add the currants and boil twenty minutes, put it into tumblers and stand aside to get cold, then cover with paper; I have tried these and have found them good.

MRS. A. E. JONES.

Tomatoe Sauce.

One can of tomatoes, one slice of onion, eight cloves, one teaspoon of salt, a little pepper; cook twenty minutes and put through a sieve; a tablespoonful each of butter and flour, creamed, and put in after straining; boil until the right thickness.

MRS. L. C. HESSLER.

Mustard Chow Chow.

One peck of green tomatoes, one peck of onions; slice each and boil together in salt and water until tender, drain thoroughly in a colander; to two quarts of vinegar add one-quarter pound of Coleman's mustard, whole black peppers, white mustard seed and two sticks of cinnamon broken; bring to a boil and pour hot over the drained pickle, mix well and put in jars for use.

MISS M. J. GREENE.

Pickled Cherries.

Fill a glass jar two-thirds full of large, ripe cherries on the stems; fill up with the best cold vinegar; do not cook.

MRS. E. J. NORRIS.

Tomato Catsup.

One peck of tomatoes, one pint of vinegar, one tablespoon of cloves, one tablespoon of cinnamon, one tablespoon of alspice, one teaspoon of red pepper, one cup of brown sugar, half a cup of salt, one tablespoon of mustard, one tablespoon of black pepper.

MRS. MARGARET POWELL.

Chili Sauce.

One peck of ripe tomatoes, one quart of onions, six green peppers, one cup of mustard, two cups of brown sugar, one quart of cider vinegar, one tablespoon of cloves, four tablespoons of salt, one tablespoon of cinnamon, one tablespoon of alspice; chop onions, peppers, boil one hour, seasoning to be ground and added just before removing from fire; when cool cork tight.

MRS. G. V. MILLAR.

Pickled Red Cabbage.

Slice fine, pack in jar, pour over boiling spiced vinegar; use a tablespoon of brown sugar to one small head; when cold cover closely; fit for use in about ten days.

MRS. E. J. NORRIS.

Cauliflower.

Cook the cauliflower until tender, then cut in pieces the desired size, put in a jar, pour over it vinegar and ground mustard seed previously scalded together.

MRS. E. J. NORRIS.

Mr. P. L. Mann's Mixed Pickles.

One quart of cabbage chopped, one quart of cucumbers chopped, one quart of green tomatoes chopped, one quart green Lima beans, one dozen ears sweet corn, one dozen sweet peppers, one ounce celery seed, one ounce of white mustard seed, one-half ounce of turmeric, one pound of white sugar; cover with vinegar; cook one hour and can.

Tomato Pickles.

One peck of tomatoes sliced, six large onions sliced, one cup of salt, stand over night in water, and in the morning add two cups of water and one cup of vinegar, boil fifteen minutes, drain, then add two quarts of vinegar, two pounds of sugar, one-quarter pound of mustard seed, two tablespoons of cloves, two tablespoons cinnamon, a little red pepper, scald altogether, put spices in a little bag, pound the cloves a little.

MRS. J. M. HINE.

Mustard Pickles.

One peck of green tomatoes, chopped fine and drained well, ten small carrots parboiled and sliced thin, four heads of celery chopped leaves and all, four green peppers chopped fine; to this add one-quarter pound yellow mustard, one teacup of brown sugar, one teacup of salt; cover with cider vinegar and let come to a boil, then add one quart of German mustard and bottle hot.

MRS. M. J. DAVIS.

Cream Cabbage.

Beat together the yolks of two eggs, one-half cup of sugar, one-half cup of vinegar, butter size of an egg, salt, and a very little cayenne pepper; put the mixture into a saucepan and stir until it boils, then stir in one cup of cream or milk, let it boil and pour it over the cabbage while hot.

MRS. M. NORTON.

French Pickles.

One colander of sliced green tomatoes, one quart of sliced onions, one colander of cucumbers, pared and sliced, two large handfuls salt, let all stand twenty-four hours, then drain through a sieve; one-half ounce of celery seed, one-half ounce of alspice, one-quarter of a teacup of black pepper, one tablespoon of tumeric seed, one pound of brown sugar, two tablespoonfuls mustard, one gallon of vinegar; cook slowly one-half an hour and put in cans.

MRS. M. NORTON.

Mayonnaise Dressing.

One quart of vinegar, eight eggs, half cup of butter, half cup oil, three tablespoons of mustard, two tablespoons of sugar, salt, white pepper; beat eggs well, add oil slowly; stir mustard smooth with

vinegar; boil and remove from fire quickly; continue stirring until cold; add one quart of whipped cream. SOPHIA SCHLAGER.

Chili Sauce.

Two quarts of sliced tomatoes, one quart of vinegar, four chopped onions, four chopped peppers, two cups of sugar, two teaspoons of cloves, two teaspoons cinnamon, two teaspoons alspice, nine teaspoons salt; stew altogether until thick.

MRS. WILLIAM CONNELL.

Chili Sauce.

Sixteen ripe tomatoes, four peppers, six onions, one-half cup of sugar, one-half cup of salt, one teaspoon of cloves, one teaspoon of mustard, one teaspoon of cinnamon, one pint of vinegar.

MRS. M. J. DAVIS.

Mustard Pickles.

Two quarts of small green tomatoes, twenty-four small cucumbers, one pint of small onions, six green peppers; soak in salt water over night, onions separate; two quarts of vinegar, three tablespoons of mustard, two tablespoons of white mustard seed, two tablespoons of celery seed, two tablespoons of flour, one and one-half cups of sugar, five cents' worth of tumeric.

SOPHIA SCHLAGER.

Sweet Pickles.

To five hundred small cucumbers take three quarts of cider vinegar, add two ounces each of cinnamon, alspice and cloves, three pounds of light brown sugar, and a few small red peppers; let the pickles stand over night in salt and water, then put them in the cold vinegar and let come to a boil, and boil two or three minutes; if the vinegar is too strong add one quart of water.

MRS. F. P. CHRISTIAN.

Mustard Pickles.

One peck of green tomatoes, chopped fine and drained well, ten small carrots parboiled and sliced thin, two cauliflowers parboiled, four heads of celery, four green peppers chopped fine, one-quarter pound of yellow mustard, one teacup of brown sugar, one small cup of salt; cover with cider vinegar and let come to a boil; then add one quart of German mustard, stir well and bottle hot.

MRS. WILLIAM A. CONNELL.

Chopped Pickles.

One gallon of cabbage, one gallon of green tomatoes, two quarts of onions, six green sweet pepper pods, three sharp red pepper pods; chop all fine, sprinkle salt over the tomatoes, a handful, and

let them be one hour; press the water out and put in the other ingredients; then add one quart of nasturtiums; if these cannot be had use four ounces of black mustard seed, one tablespoon of cloves, one and a half pound of sugar, half an ounce of celery, three pints of good cider vinegar; put all in preserving kettle; stir and boil slowly until done; put into jars and seal hot. MRS. E. S. REED.

Catsup.

Four tablespoons of salt, four tablespoons of ground mustard, one tablespoon of cayenne pepper, four tablespoons of black pepper, three pints of vinegar; add this to one gallon of tomato juices; strain and simmer down to four quarts; then add one tablespoon of alspice ground. MRS. E. H. BIRD.

Cream Mustard.

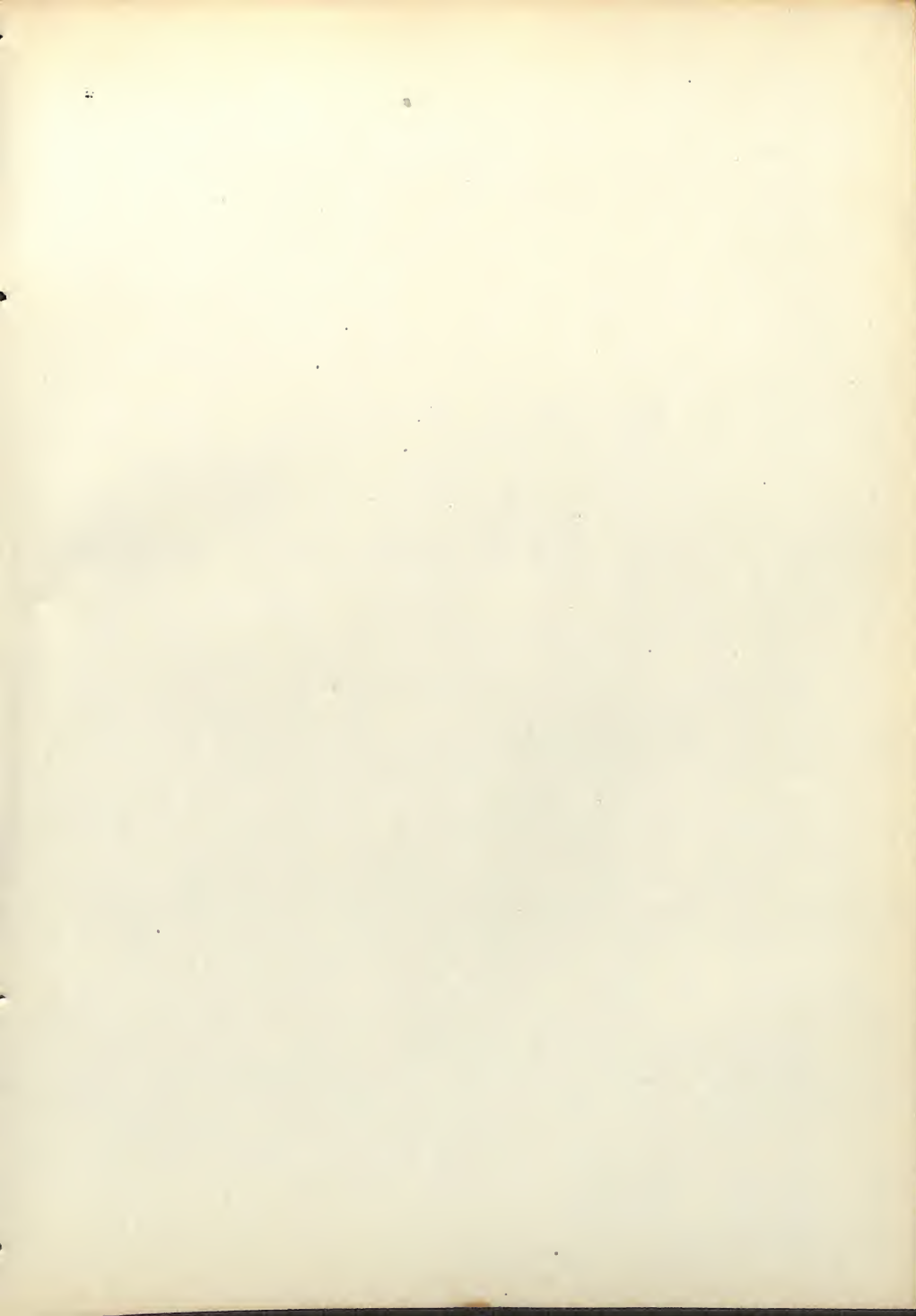
One egg beaten thoroughly, one heaping tablespoon of mustard, one teaspoon of salt, two teaspoons of sugar, one cup of vinegar, butter size of walnut; set on the fire and let boil, stirring constantly; then add two tablespoons of sweet cream; delicious on cold meats. MRS. A. HEAL.

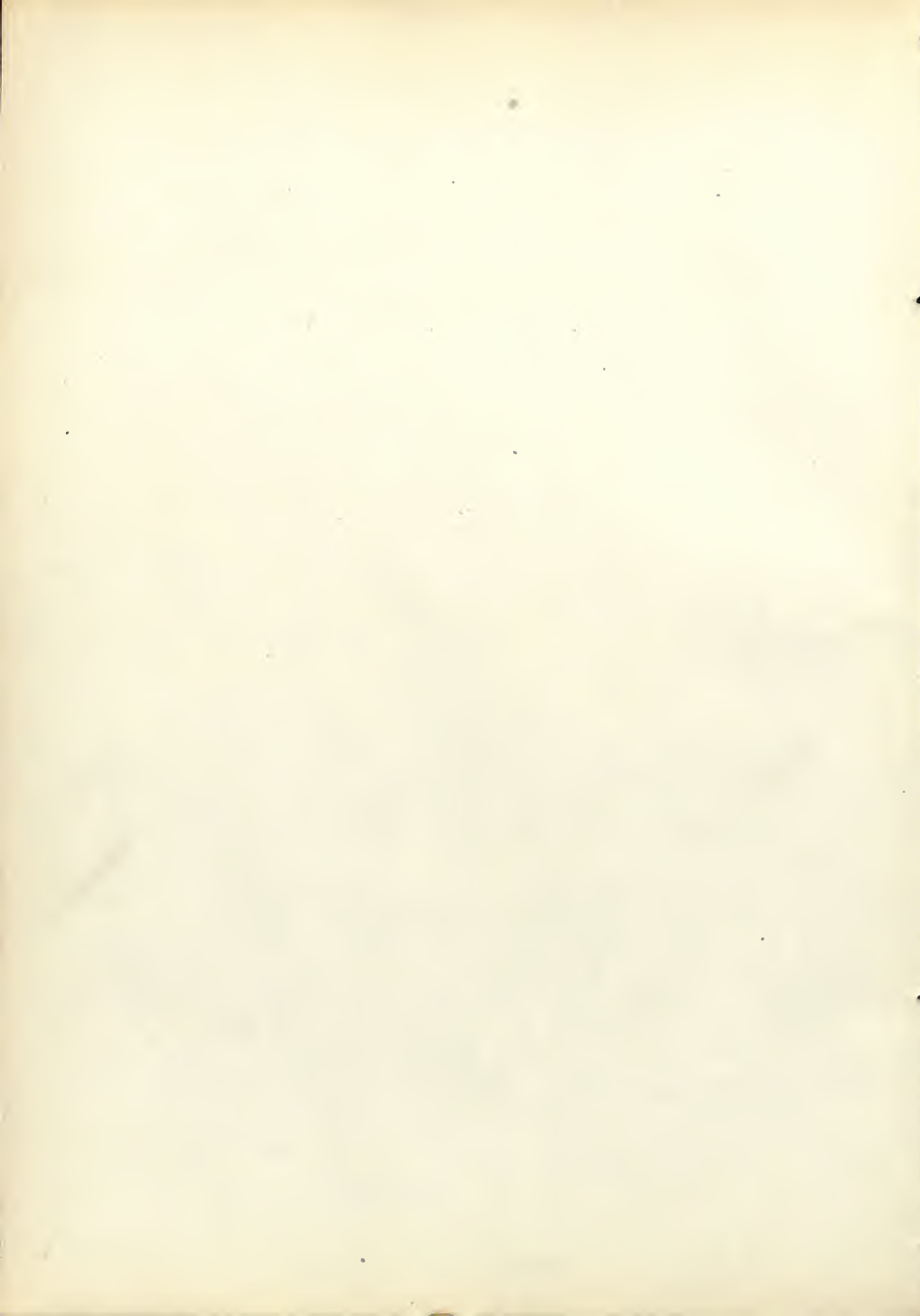
Sweet Tomato Pickles.

One peck of green tomatoes and six large onions, sliced; sprinkle with one cupful of salt and let them stand over night; in the morning drain and add to the tomatoes two quarts of water and one of vinegar, boil fifteen minutes, then drain again and throw this vinegar and water away; add to the pickle three pounds of sugar, two quarts of vinegar, add cloves, alspice and other spices to the taste; boil fifteen minutes. MRS. W. H. PECK.

Pickled Cabbage.

Two heads of cabbage, two and one-half dozen mango peppers, (part red), chop cabbage and mangos separately, put into a stone jar, add salt and let it stand over night; in the morning drain off the brine and add three ounces of white mustard seed, two ounces of celery seed, one-half cup of sugar, and cover with cold vinegar. S. T. HAND.





CANDY

"All that's sweet was made,
But to be made lost when sweetest."

Walnut Taffy.

Place kernels of walnuts to the depth of one inch in a well greased pan; boil four cups of brown sugar, half a pint of water, one gill of good molasses until a portion of the mass hardens when cooled; pour hot candy on meats and allow to remain until hard.

BESS WOOD. *

Maple Candy.

Two cups of maple syrup, two cups of sugar, butter size of an egg, boil till it hardens in cold water.

BESS WOOD.

Sugar Candy.

Six cups of sugar, one cup of vinegar, one cup of water, one tablespoon of butter, put in at the last with one teaspoon of saleratus dissolved in hot water; boil fast without stirring.

HELEN STEVENS.

Chocolate Caramels.

Three-quarters of a pound of brown sugar, half a pound of butter, one cup of milk, six tablespoons of baking molasses, six tablespoons of chocolate; boil fast and continually.

JENNIE A. HAZLETT.

Chocolate Caramels.

One cup of butter, one cup of molasses, table or baking, one cup of chocolate, half a cup of milk, one cup of sugar; put all together and let boil from half to three-quarters of an hour.

FLORENCE EDGAR.

Taffy Cream.

Four cups of sugar, one-half cup of vinegar, one cup of water, one teaspoon of soda, butter the size of an egg, vanilla to taste; boil until it will drop hard in cold water; put in greased pans, and when nearly cold pull as molasses candy.

JENNIE A. HAZLETT.

Chocolate Drops.

Delicious chocolate drops are made by melting the chocolate and dropping little pieces of pine apple in it. Canned pine apple will answer.

MISS HATTIE RANCK.

Cream Walnuts.

Take the white of one egg and one tablespoonful of water; beat till stiff, mix with confectioner's sugar until easily wrought into balls; place half of a walnut on each side and put aside on a platter to harden.

BESS WOOD.

Butter Scotch.

One cup of butter, one cup of sugar, butter the size of an egg, a pinch of soda, one tablespoonful of vinegar.

BESS WOOD.

Taffy.

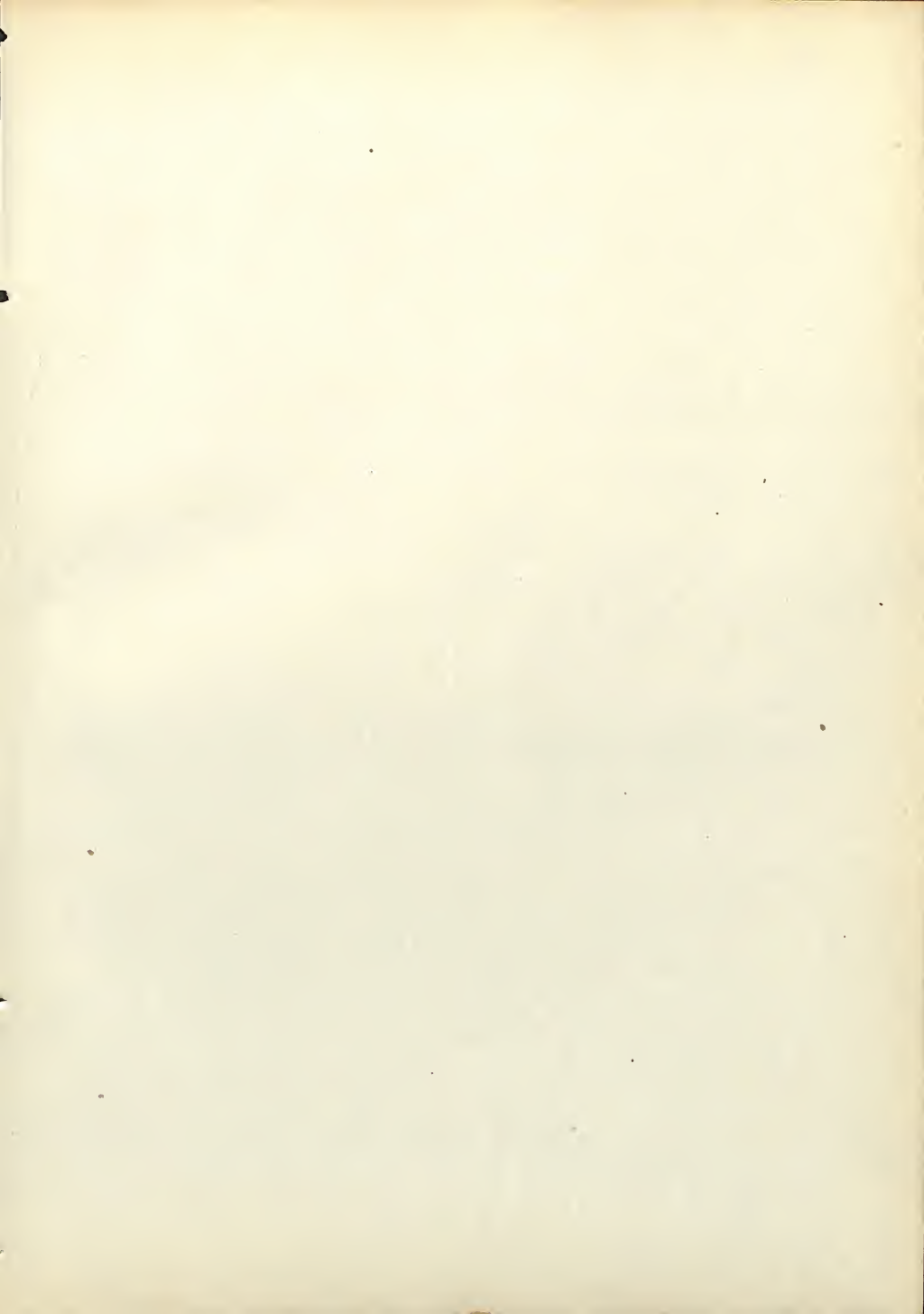
Three cups of vinegar, one cup of sugar; boil until it will harden in cold water; just before it is done add a little butter the size of a walnut; do not stir while boiling, pour in a pan to cool, pull until perfectly white.

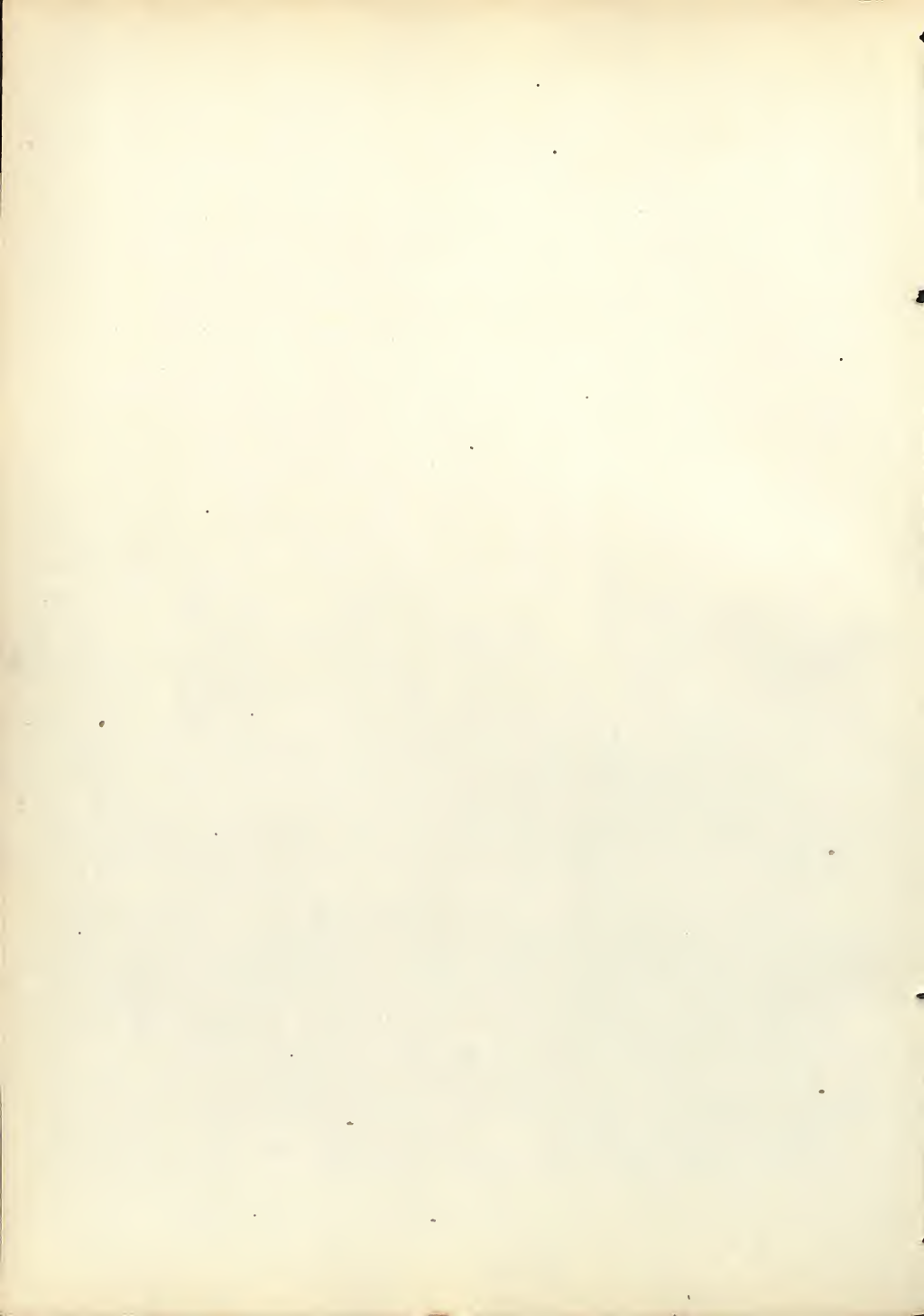
LUELLA PEARCE.

Orange Cream.

White of one egg with one tablespoon of water beaten stiff; mix with confectioner's sugar so that it can be worked into balls; flavor well with orange and put away to harden.

STELLA PEARCE.





Miscellaneous

To prevent cake from sticking, grease the tins with lard, then sprinkle thoroughly with flour.

When seeding raisins, if you put a few at a time in a cup of cold water it will prevent their sticking to the fingers, and are more easily stoned.

MRS. I. S. JONES.

Receipt for Washing Fluid.

One ounce of muriate of ammonia, one ounce of salts of tartar, one pound of potash; dissolve this in four quarts of luke warm water; put half a cup of this in each boiler and tub. NETTIE STORM.

How to Cut Butter.

To cut butter in cold weather heat the knife, and all crumbling is avoided.

MILDEW.

Dip the stained cloth in butter-milk and lay in the sun.

MRS. JOHN BONE.

Iron Rust.

This may be removed by salt mixed with a little lemon juice; put in the sun; if necessary use two applications.

CLEAN LAMP CHIMNEYS.

Hold over the steam of the kettle and rub dry.

MRS. JOHN BONE.

Lime water beaten up with sweet oil is an excellent ointment for burns.

Cold green tea, very strong, and sweetened with sugar, will, when set in saucers, attract flies and destroy them.

For cleaning brasses belonging to mahogany furniture, either powdered whiting or scraped rotten-stone, mixed with sweet oil and rubbed on with a buckskin is good.

MRS. S. T. JONES.

Disinfecting Fluid.

Dissolve one-half a drachm of nitrate of lead in a pint of boiling water; then dissolve two drachms of common salt in eight quarts

of water, pour the solutions together; after the sediment is formed and settled the liquid is a saturated solution of the chloride of lead. A cloth wet in this and hung up in a room will purify a fetid atmosphere. It may be used for sinks, drains, etc. An ounce of the nitrate of lead will make twenty-five gallons of strong disinfectant.

M. A. KENNEDY.

Liquid Blueing.

Prussian blue, pulverized, one ounce oxalic acid, one quart of soft water.

To clean willow furniture take a coarse brush dipped in salt and water and wash the article well, and then dry; the salt keeps it from turning yellow.

E. J. NORRIS.

The Salt of the Earth.

Brass-work can be kept beautifully bright by occasionally rubbing with salt and vinegar.

Damp salt will remove the discoloration of cups and saucers by tea and careless washing.

When broiling steak throw a little salt on the coals and the blaze from dipping fat will not annoy.

Carpets may be greatly brightened by first sweeping thoroughly and then going over them with a clean cloth and clean salt and water;; use a cupful of coarse salt and a large basin of water.

If your flat-irons are rough or soiled lay some salt on a flat surface and rub the face of the iron well over it.

SALT AND MOTHS.

It is said, and by good authority, that after wiping up the floor, if salt is sprinkled over it while damp, moths will not try that harbor again.

Salt will curdle milk, hence in preparing gravies, porridges, etc., the salt should not be added until the dish is prepared.

MISS GRACE NORTON.

How to Wash Flannel Blankets.

One bar of ivory soap cut up fine and dissolved in a little water on the stove all day. At night put this in a tub of cold water (soft if you have it) with two tablespoons of borax, and put blankets in to soak over night. In the morning, wash out, and rinse thoroughly in cold water. Hang up to dry. Shake now and then while drying. They will be soft as when new.

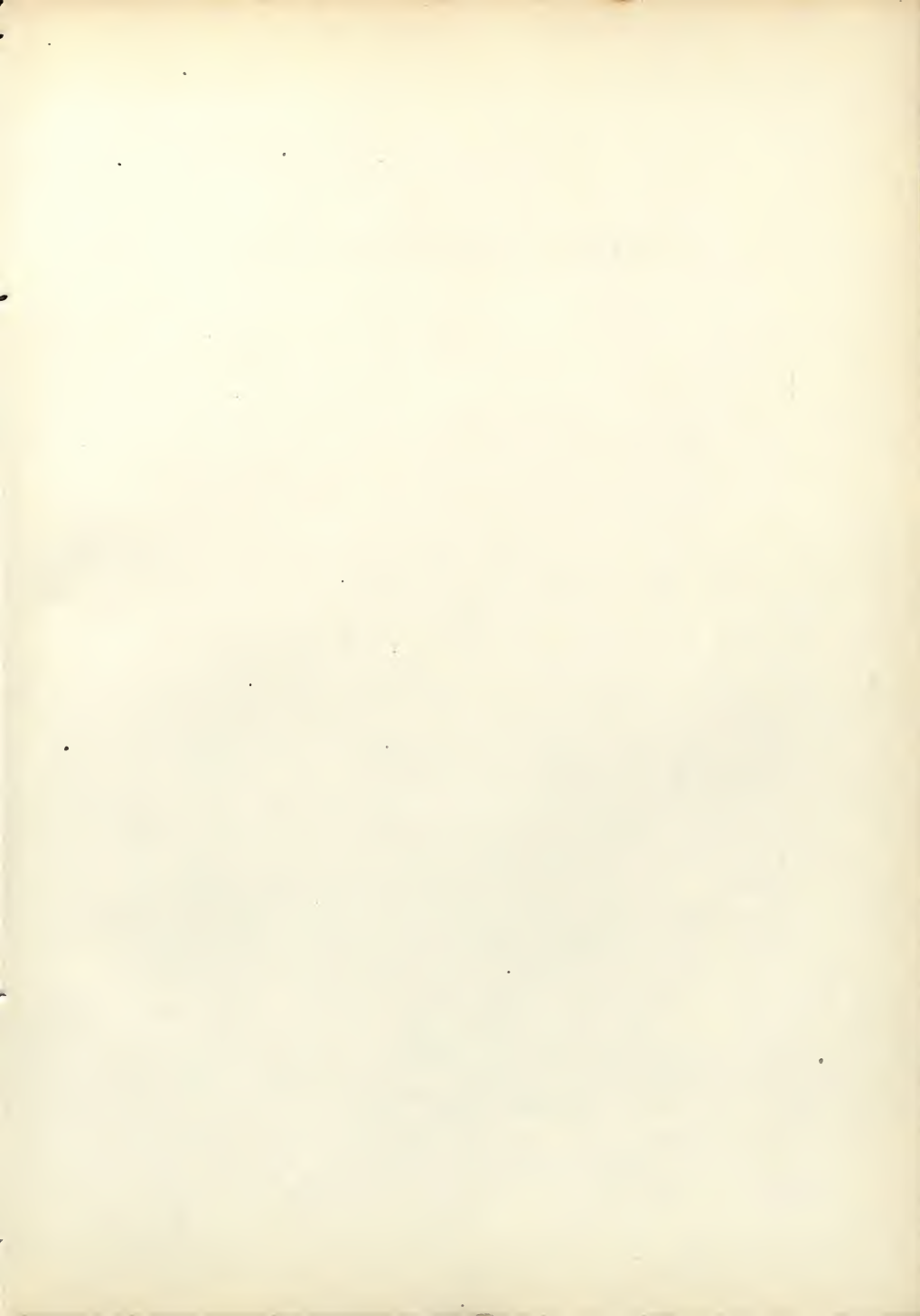
MRS. F. A. NEWBURY, Binghamton, N. Y.

Household Helps.

Housekeepers who desire to keep their hands in good condition should have a small shelf near the sink on which to keep a slice of lemon, a bottle of rose water and glycerine. After peeling potatoes or other vegetables, rub the lemon well into the forefinger and thumb, wash the hands in warm water and castile soap and massage with the rose water and glycerine.

Remove coffee and tea stains from linen by rubbing a little borax and soak for half-hour in cold water; then hold over the mouth of a deep dish and pour boiling water over the spot.





DISHES FOR THE SICK

There is scarcely one of us who has not, some time in our life, been called upon to alleviate the sufferings of some relative, friend, or even a stranger. How many of us know just exactly how to lessen the sufferings or add to the comfort of the sick? The writer has had seven years' experience, and a few timely suggestions might benefit some one not so well informed. To a patient confined to bed everything becomes monotonous, therefore the furniture should be changed occasionally. There should always be placed in the room a bowl or basin of water fresh very day, to absorb the impurities that arise from breathing the same air. In making a bed great care should be taken to avoid throwing the clothes around and exciting the patient in any way, and it should be the object to make the bed look as clean, neat and inviting as possible. Different patients require different food, which should be served in small quantities arranged neatly on a tray. Should a patient express a wish for any particular dish I have found it more beneficial to give a small quantity than deny them altogether, unless it is strictly prohibited by the physician. Oftentimes they do not want it after seeing it, or merely tasting it. In ventilating the room lower one window from the top and raise one from the bottom, taking care that the patient is not in the draught. Whispering should be carefully avoided within the hearing of the sufferer, as this is even more annoying than loud talking. A patient is always on the alert to hear what is said concerning their condition. An object that adds greatly to the brightness of the room is a bunch of flowers. (when they can be procured,) placed in view of the patient. A patient needs to be comforted and encouraged as much as possible, therefore such expressions as: "My, how much you have changed," "I would hardly know you," "You are very weak, and don't try to get up," should be avoided. Those waiting on the sick should be bright and cheerful, never letting the patient see that it is a trouble to wait on them. Let your movements be easy, and always have a kind word, if nothing more, to offer to the sufferer.

MRS. CORA JOHNSTON.

Beef Tea.

Divide the meats in fine pieces and place in an oven for twenty minutes; then add boiling water; add salt to taste

White Wine Whey.

Add a wineglassful of sherry wine to a half pint of boiling milk, and pour the curds and whey into a strainer; serve hot.

MRS. JOHNSTON.

Food and Drink for the Sick.

In cases of fever, very little food is required, and that of the gruel kind is more suitable than any other; acid drinks may be given; a tea of dried currants is beneficial, particularly to hectic fevers; spirits of any kind should not be given, as it increases the fever; consumptive patients should have nourishing food, but not that which is stimulating; preparations of rice are very good for those afflicted with diarrhoea or dysentery, often affecting a cure without the use of medicine.

MRS. GEORGE REYNOLDS.

Chicken Broth.

Cover the parts of the chicken with cold water, place in a sauce-pan; let it boil for two hours, skimming off the extra fat; salt to taste; add a little parsley.

MRS. JOHNSTON.

Beef Tea.

Remove all fat and finely divide the beef; to a pint of cold water add a pound of beef; place in a jar and let stand for an hour; then place in the oven or a sauce-pan half full of water; let the water boil gentle for another hour; then strain and flavor according to taste.

MRS. JOHNSTON.

Toast Water.

Take a slice of stale bread, toast it carefully without burning, put it in a jug and pour over it boiling water; let it stand to cook.

MRS. JOHNSTON.

Junket.

Warm milk in a saucer or a shallow dish, stir in a tablespoonful of prepared rennet to a pint of milk, and set aside to cool; flavor with nutmeg or a few drops of brandy.

MRS. JOHNSTON.

Custard Pudding.

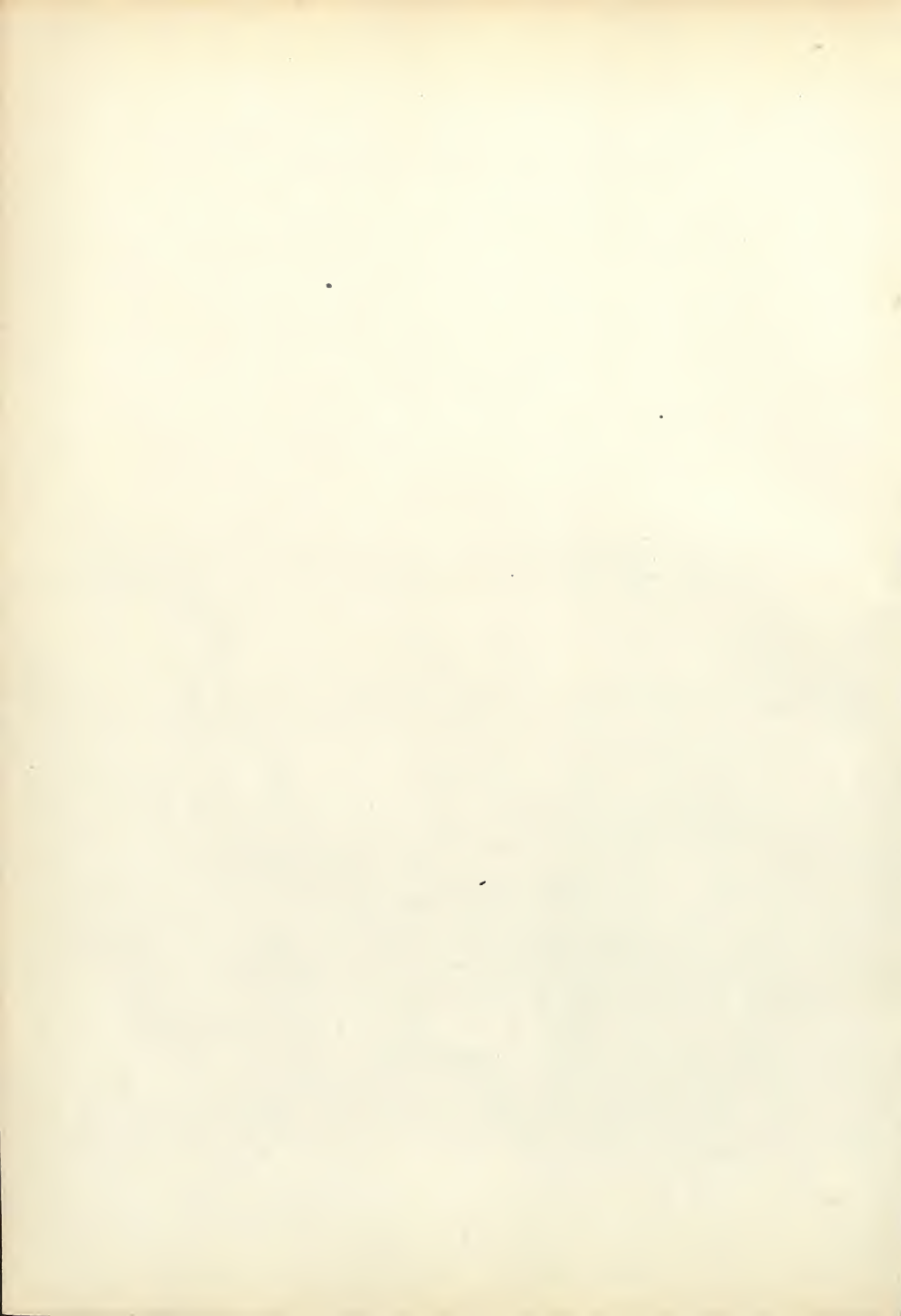
Break an egg into a cup and mix thoroughly to taste; then add milk to nearly fill the cup; mix again; cover the cup with a piece of linen, tied on securely; place the cup in a sauce-pan half full of water, and boil ten minutes.

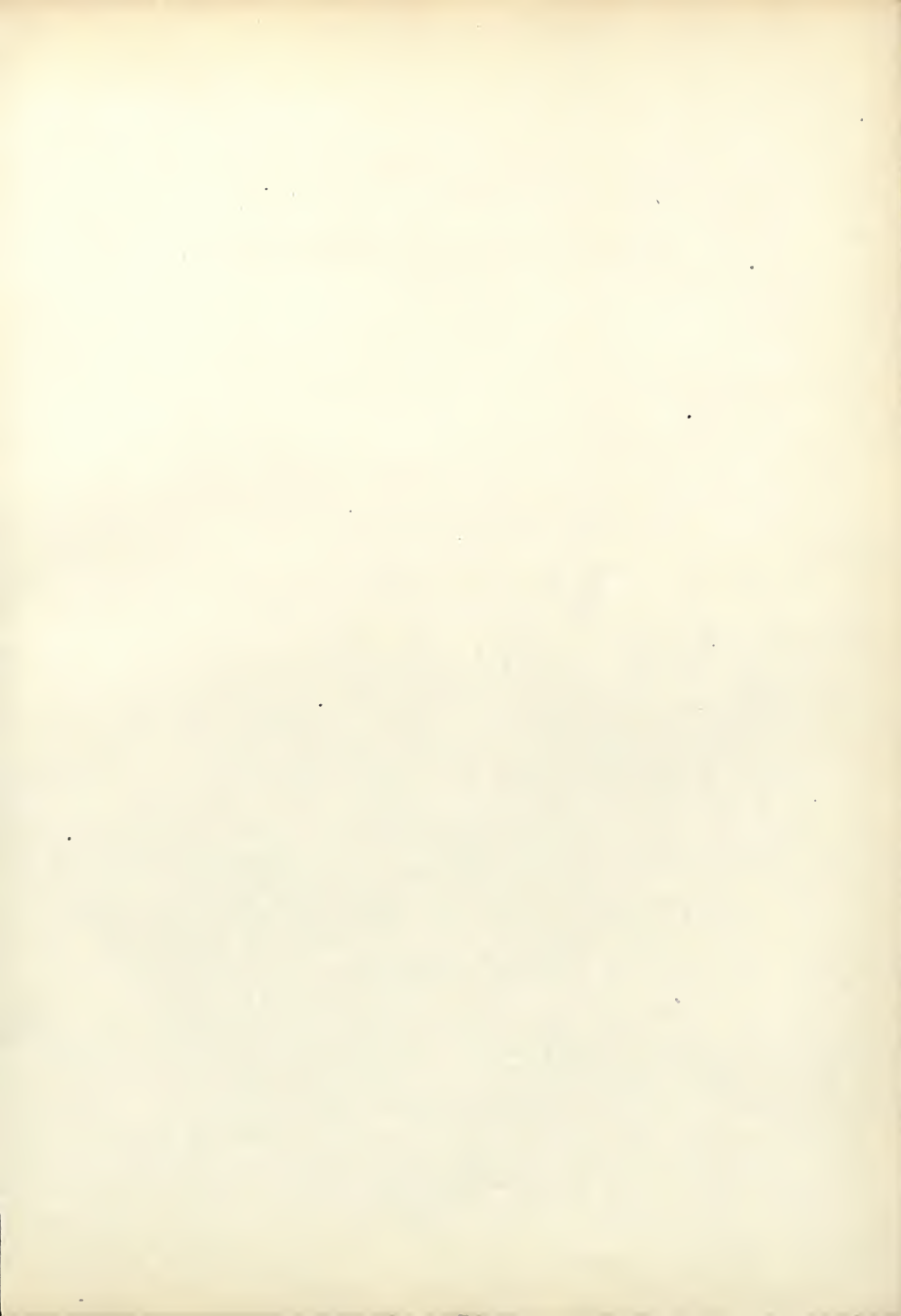
MRS. JOHNSTON.

Gruel.

Mix two tablespoons of smooth oatmeal to a little cold water; put on a fire and boil for a quarter of an hour, stirring constantly; flavor with lemon peel; sugar, nutmeg to taste; strain through muslin while hot.

MRS. JOHNSTON.





Cookies and Crullers

Cream Puffs.

One cup of water, one cup of flour, half a cup of butter, four eggs; put water and butter on the stove; when it boils stir in flour; cook thoroughly, stirring constantly; remove from the fire; when cool add one egg at a time without beating; drop on buttered pan and bake half an hour in a hot oven; when wanted for table, cut a slit in side and fill with whipped cream, sweetened and flavored; this makes eighteen.

MRS. R. F. LEWIS.

Ginger Snaps.

One cup of sugar, one cup of molasses, one cup of lard, two eggs, one teaspoon of cinnamon and one of ginger, one tablespoon of saleratus, one tablespoon of vinegar, a little salt; dissolve the saleratus in a little warm water; add the vinegar to the saleratus, let it foam well.

MRS. BRANDOW.

Ginger Snaps.

One cup of butter, one and a half cups of sugar, one and a half bowl of molasses, one tablespoon of soda, one tablespoon of cinnamon, one tablespoon of ginger, one tablespoon of cloves, a little salt, enough flour to roll; mix as little as possible.

MRS. C. B. SCOTT.

Ginger Snaps.

Two cups of molasses, half a cup of sugar, one cup of lard or butter, one egg, half a cup of boiling water, teaspoon of salt, one tablespoon of cinnamon and cloves, two teaspoons of soda, flour enough to make a soft dough roll thin, bake in a quick oven.

MRS. J. I. QUICK.

Fruit Jumbles.

One cup of butter, two cups of sugar, three and a half cups of flour, half cup of milk, three eggs, half nutmeg grated, two teaspoonfuls of baking powder, one cup of currants; bake in broad shallow tin and cut in squares while warm.

MRS. J. S. MANN.

Ginger Drop Cakes.

One cup of melted butter, one cup of molasses, one cup of sugar, one cup of hot water, one egg, one tablespoonful of soda, three cups of flour, spice to taste with ginger and cinnamon.

Chocolate Cookies.

One and a half cups of sugar, two-thirds of a cup of butter, one half cup of sweet milk, one-half teaspoonful of soda dissolved in milk, one egg, one cup of grated chocolate, one teaspoonful of cream of tartar; mix the chocolate and cream of tartar with the flour; mix very stiff with flour.

MRS. W. R. GRAVES.

Raisin Puffs.

Beat well together two eggs, three teaspoonfuls of baking powder, two tablespoonfuls of powdered sugar, two cups of flour, one cup of milk, one cup of raisins seeded and chopped very fine; put in greased cups and steam for half an hour; steamer must boil furiously all the time. Eat with butter and sugar sauce flavored with vanilla.

MRS. F. PENMAN.

Molasses Drop Cakes.

One cup of molasses, one cup of sugar, one cup of butter and lard, one cup of hot water, five cups of flour, one tablespoonful of soda, one tablespoonful of sugar, one egg.

MRS. S. E. KNAPP.

Sand Cookies.

Three eggs leave out white of one to put over top; sprinkle sugar over; one and a half cup of sugar, one cup of butter, half cup of sweet milk, two heaping teaspoonfuls of baking powder, two teaspoonfuls of vanilla.

MRS. A. HEAL.

Strawberry Shortcake.

Two eggs, one cup of sugar, two cups of flour, one tablespoonful of butter, one teaspoonful of baking powder, beat well together butter and sugar; add eggs well beaten; mix flour and baking powder; bake in four jelly tins; take three pints of strawberries with one cup of sugar; and spread the flour layers, and cover top layer with meringue of the white of an egg well beaten, with half a cup of pulverized sugar; eat while hot.

MRS. RINKER.

Ginger Snaps.

Two cups of molasses, one cupful of lard, two tablespoons of water, one tablespoon of ginger, one teaspoon of salt, one heaping teaspoonful of baking soda; flour to mix and roll thin.

MRS. M. J. DAVIS.

Sour Milk Doughnuts.

One pint of sour milk (thick), two cups of sugar, two large spoonfuls of melted lard, three eggs, one even teaspoonful soda in milk, two teaspoons of baking powder in flour to roll out, one tablespoon salt.

MRS. BEDFORD.

Crullers.

Eleven tablespoons of sugar, six tablespoons of melted butter, fourteen tablespoons of sweet milk, two eggs, two teaspoons baking powder; flour to make stiff enough to roll out nicely; when taken from the fire roll in powdered sugar. A. M. SURDAM.

Fried Cakes.

Four eggs; whites and yolks beaten separately and very light; one and a half cups of sugar; half a cup of cream, sour if possible, if not, the juice of half a lemon in cream; teaspoon soda; pinch salt, a little nutmeg, flour to make as thin a dough as can roll out. MRS. B. L. RICHARDS.

Crullers.

Two cups sugar; two large tablespoons butter; two eggs; one and a half cups milk; four teaspoons baking powder; a little ginger; add flour making the dough soft. MRS. L. C. HESSLER.

Doughnuts.

Two eggs, one cup sugar, one tablespoon melted butter, one cup milk, half teaspoon salt, one-half teaspoon soda, one teaspoon cream tartar, one teaspoon flavoring; flour to roll out. MRS. GEO. F. WHITTEMORE.

Crullers.

One cup sweet milk, three eggs, one and a half cup sugar, one tablespoon baking powder, one tablespoon melted butter, three and a half or four cups flour, nutmeg and cinnamon. MISS ANNA McANULTY.

Doughnuts.

One pint of sponge, one pint milk, one and a half cups sugar, one cup butter, two eggs, half teaspoon soda. MRS. F. H. STILES.

Sugar Cookies.

One cup butter, two eggs, two cups sugar, one and a half cup sweet milk and cream, one teaspoon soda, one teaspoon cream tartar, flour and flavoring. MRS. GEO. S. HORN.

Cookies.

One pound butter, (one-third lard if desired); two heaping coffee cups sugar, four eggs, whites and yolks beaten separately, one heaping teaspoon baking powder, one coffee cup sweet milk, one tablespoon caraway seeds, flour enough to roll. MRS. CLIFF.

Sugar Cookies.

Half cup butter, one cup sugar, one tablespoon milk, two eggs, one heaping teaspoon baking powder, flour to roll out. Cream the butter, add the sugar and milk, eggs beaten lightly, and the baking powder mixed in two cups flour, then more flour to roll out.

MRS. GEO. F. WHITTEMORE.

Sugar Cookies.

Two cups sugar, one cup butter, half cup sweet milk, two eggs, three teaspoons baking powder, flour enough to roll thin, flavor to taste.

MRS. M. J. DAVIS.

Cookies.

Two cups sugar, two-thirds cup butter, three eggs, eight table-spoons milk, two teaspoons baking powder, half teaspoon lemon extract, flour enough to roll.

MRS. ANNA McANULTY.

Ginger Snaps.

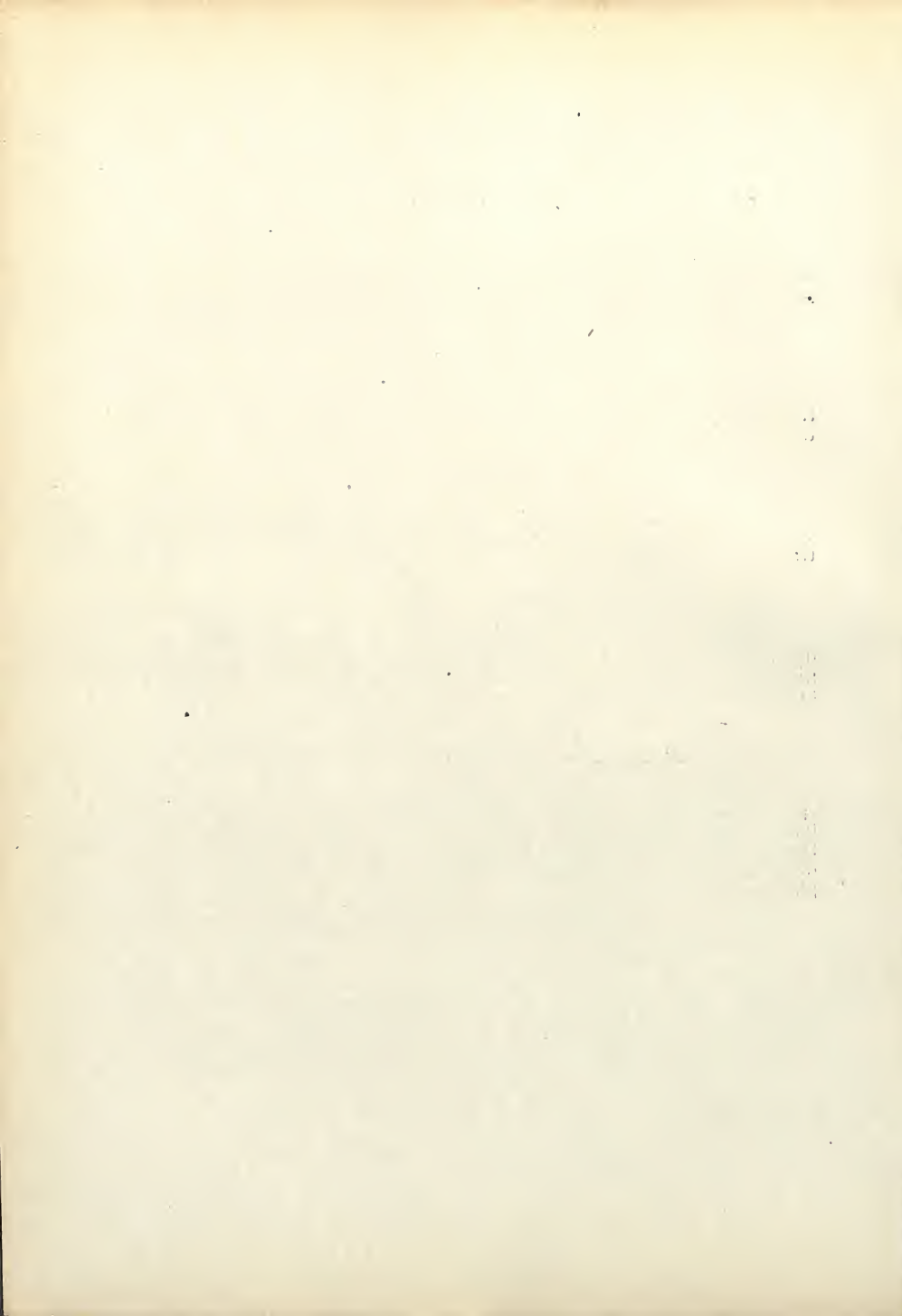
Two cups molasses, one heaping cup lard, one teaspoon saleratus, dissolved in four tablespoons of hot water, one tablespoon each of ginger, cinnamon and salt, flour sufficient to roll very thin, cut in any desired shape, and bake in a very hot oven.

MRS. H. M. MILLER.

Mamma's Thanksgiving Crullers.

Two cups sugar, three-quarters cup sour milk, two eggs, one teaspoon soda, two teaspoons cream tartar, three tablespoons melted lard or butter, a very small pinch of salt. Add spice to please the taste. Knead in flour until stiff enough to roll. Cut in rings and drop in hot lard. As soon as brown on both sides, remove to platter.

MRS. J. B. MUNSON.





Elm Park Cook Book

PART II.

A KITCHEN TIME-TABLE

Baking.

- Beans, 8 to 10 hours.
- Beef, long or short fillet, 20 to 30 minutes.
- Beef, rolled rib or rump, per pound, 12 to 15 minutes.
- Beef, sirloin, rare per pound, 8 to 10 minutes.
- Beef, sirloin, well done, per pound, 12 to 15 minutes.
- Biscuits, 15 to 20 minutes.
- Bread, brick loaf, 40 to 60 minutes.
- Cake, plain, 20 to 40 minutes.
- Cake, sponge, 45 to 60 minutes.
- Chickens, 3 to 4 pounds, 1 to 1½ hours.
- Cookies, 10 to 15 minutes.
- Custards, 15 to 20 minutes.
- Duck, tame, 40 to 60 minutes.
- Duck, wild, 30 to 40 minutes.
- Fish, 6 to 8 pounds, 1 hour.
- Fish, small, 30 minutes.
- Gingerbread, 30 minutes.
- Graham gems, 30 minutes.
- Lamb, well done, per pound, 15 minutes.
- Liver, baked or braised, 1 to 1½ hours.
- Meat, braised, 3 to 4 hours.
- Mutton, well done, per pound, 15 minutes.
- Pie crust, 30 to 40 minutes.
- Pigeons, grouse, other large birds, 30 minutes.
- Pork, well done, per pound, 30 minutes.
- Potatoes, 35 to 40 minutes.
- Pudding, plum, 2 to 3 hours.
- Puddings, bread, rice, tapioca, 1 hour.
- Rolls, 10 to 15 minutes.
- Small birds, 10 to 15 minutes.

Veal, well done, per pound, 20 minutes.
Venison, per pound, 15 minutes.

Boiling.

Asparagus, 20 to 30 minutes.
Bass, per pound, 10 minutes.
Beans, shell, 1 to 2 hours.
Beans, string, 2 hours.
Beef, a la mode, 3 to 4 hours.
Beets, winter, 3 to 4 hours.
Beets, young, 45 to 60 minutes.
Bluefish, per pound, 10 minutes.
Brownbread, 3 hours.
Cabbage, young, 45 minutes.
Cabbage, winter, 3 hours.
Carrots, 1 hour.
Cauliflower, 30 to 45 minutes.
Celery, 30 to 45 minutes.
Chickens, young, 60 minutes.
Clams, 3 to 5 minutes.
Cod, per pound, 6 minutes.
Coffee, 3 to 5 minutes.
Corn, green, 5 to 8 minutes.
Corned beef, 5 hours, gentle simmering.
Dandelions, 1½ hours.
Eggs, 3 to 5 minutes.
Eggs, hard cooked, 45 minutes in water
under boiling.
Fowls, 2 to 3 hours.
Haddock, per pound, 6 minutes.
Halibut, per pound, cubical, 15 minutes.
Ham, 5 hours.
Hominy, 1 to 2 hours.
Lamb, 1 hour.
Macaroni, 20 to 30 minutes.
Oatmeal, 1 to 2 hours.
Onions, 1 hour.
Oysters, 3 minutes.
Parsnips, 45 minutes.
Peas, 20 minutes.
Potatoes, 20 to 30 minutes.
Potatoes, sweet, 45 minutes.
Rice, in double boiler, 1 hour.
Salmon, per pound, cubical, 15 minutes.
Small fish, per pound, 6 minutes.
Spinach, 30 minutes.
Squash, 30 minutes.
Sweetbreads, 30 minutes.
Tomatoes, 20 minutes.
Turkey, 3 hours.
Turnips, winter, 2 hours.
Turnips, young, 1 hour.

Veal, 1 to 2 hours.
 Vegetable oyster, 30 to 60 minutes.
 Wheat, 2 hours.

Broiling.

Chickens, 20 minutes.
 Chops, 8 minutes.
 Steak, 1 inch thick, 6 minutes.
 Steak, 1½ inches thick, 8 minutes
 Fish, small, thin, 5 to 8 minutes.
 Fish, thick, 12 to 15 minutes.

Frying.

Bacon, 3 to 5 minutes.
 Breaded chops, 4 to 6 minutes.
 Croquettes, 2 minutes.
 Doughnuts, 3 to 5 minutes.
 Fishballs, 2 minutes.
 Fritters, 3 to 5 minutes.
 Muffins, 3 to 5 minutes.
 Slices of fish 4 to 6 minutes.
 Small fish, 1 to 3 minutes.
 Smelts, 2 minutes.

TABLE OF WEIGHTS AND MEASURES

4 teaspoonfuls of a liquid equal 1 tablespoonful.
 4 tablespoonfuls of a liquid equals ½ gill or ¼ cup.
 ½ cup equals 1 gill.
 2 gills equal 1 cup.
 2 cups equal 1 pint.
 2 pints (4 cups) equal 1 quart.
 4 cups of flour equal 1 pound or 1 quart.
 2 cups of butter, solid, equal 1 pound.
 ½ cup of butter, solid, equals ¼ pound, 4 ounces.
 2 cups of granulated sugar equal 1 pound.
 2½ cups of powdered sugar equal 1 pound.
 1 pint of milk or water equals 1 pound.
 1 pint chopped meat equals 1 pound.
 10 eggs, shelled, equal 1 pound.
 8 eggs with shells equal 1 pound.
 2 tablespoonfuls of butter equal 1 ounce.
 2 tablespoonfuls granulated sugar 1 ounce.
 4 tablespoonfuls of flour equal 1 ounce.
 4 tablespoonfuls of coffee equal 1 ounce.
 1 tablespoonful of liquid equals ½ ounce.
 4 tablespoonfuls of butter equal 2 ounces or ¼ cup.





SOUPS

Tomato Soup.

Peel and cook tomatoes until soft. Strain, return to the fire, season to taste with red pepper, salt, butter, and a little sugar. Serve very hot over little squares of bread fried brown and crisps in butter.

MRS. W. S. BATCHELLER.

Tomato Soup.

Boil one can of tomatoes until thoroughly cooked. Press through a sieve. To this add a level teaspoon of soda. Put into a double boiler a piece of butter the size of a large egg with a tablespoon of flour. Mix smooth, then add one pint of milk. When this is thickened, add the tomato pulp very hot. Add salt and a trifle of cayenne pepper.

MRS. J. B. PRESTON.

Tomato Soup.

Take the remains of cold roast pork, and any gravy which may be left; add two quarts of water, two large onions cut in small pieces, three large potatoes diced, one can of tomatoes, and salt and pepper to taste. Boil two hours.

MRS. A. D. PRESTON.

Potato Soup.

One onion, and three good sized potatoes, cut in small pieces, and cooked in water sufficient to cover, until very tender. Put through sieve. Add one pint of milk, a piece of butter, salt, pepper, parsley and a pinch of mace. Bring to boiling point and serve at once.

MRS. S. S. HARDS.

New England Clam Chowder.

Three small potatoes and two small onions diced. Cook until tender. Add grease which has been tried from salt pork. Steam clams, open and chop, using juice. Put all together when vegetables are done. Last of all add milk and pilot bread wafers.

M. H. P.

Clam Chowder.

Twenty-five clams; one quart milk; three potatoes; a little parsley; half an onion; three tablespoons butter; two tablespoons

flour. Put milk in a double boiler with potatoes cut in dice, and cook until potatoes are tender. Put liquor of clams in another kettle, heat and skim. Chop clams, onions, and parsley together, and add to the liquor. Thicken the milk with flour and butter. Then add clams, onions, parsley and liquor to the milk very slowly stirring all the while. Do not have milk or liquor boiling.

MRS. W. M. CURRY.

Clam Chowder.

One dozen large clams, chopped medium; one-fourth pound salt pork, not meaty, chopped fine and tried out. Then put with some water, and add three medium sized onions chopped fine, five large potatoes, chopped not too fine, five full sprigs of parsley, chopped. Season with salt and pepper to taste, and cook until done. If too strong of clams, add more water, and another potato, and onion

MRS. F. P. CHRISTIAN.

Clam Soup.

Fifty clams, one quart of milk; one pint water; three tablespoons butter. Chop clams fine. Boil clams and water together for ten minutes. Then add milk. Do not let it boil after milk is added, as it will curdle.

MRS. W. R. JOHNSON.

Cream of Lima Bean Soup.

Soak one cup of dried beans over night. Drain, and add three pints of cold water. Cook until tender, and rub through a sieve. Cut two slices of onion and four slices of carrots into dice, and cook in two tablespoons of flour, one teaspoon salt and half teaspoon pepper. Stir this into boiling soup.

FLORENCE McDOWELL.

Peanut Boullion.

Scald about a quart of milk; into that put a little thickening, then add a quart of ground peanuts, a little butter, salt to taste and red pepper. Do not thicken too much, for the peanuts help to thicken it.

MRS. WM. M. CURRY.

Cream of Corn Soup.

To one quart of milk take one can of sweet corn. Heat the corn, and rub through a sieve. Rub one tablespoon of butter and same of flour together until smooth. Add milk and seasoning. When it begins to thicken add the corn, and let it cook for a few minutes. Serve with whipped cream on top, over which sprinkle a few kernels of popcorn.

MRS. H. R. VAN DEUSEN.

Noodles.

As many eggs as desired. Mix stiff with flour. Add salt, roll thin and let dry before cutting.

MRS. H. A. CONNELL.





F I S H

Oyster Fritters.

One-half pint milk; one pint oysters or clams; two eggs; one teaspoon baking powder; flour sufficient for batter. Fry in hot lard.
CONTRIBUTED.

Oyster Cocktails.

Six tablespoons tomato catsup; two drops tobasco; three tablespoons tarragon vinegar; two tablespoons Worcestershire sauce, a little salt. Put three or four small oysters and three or four pieces of grape fruit in each glass, and cover with the sauce. It may be sprinkled with chopped celery, if desired. Mix just before serving. Will serve six.
MRS. C. EZRA SCOTT.

Deviled Oysters.

Twenty-five large oysters, chopped fine and drained; one-half pint milk; one tablespoon butter; salt and pepper to taste; two tablespoons flour wet with cold milk. Cook. Take yolks of two eggs, beat light, and stir in last. Let this thicken, take from fire; stir in oysters, cover with bread crumbs, and serve in individual dishes.
S. M.

Scalloped Oysters.

Fine bread crumbs; oysters; salt, pepper and butter; one egg; one cup milk. Butter a deep dish, sprinkle first layer, wet this with oyster liquor, then layer of oysters. Season and dot with butter. Repeat until oysters are used. Finish with crumbs. Beat egg well, add milk, turn over all. Cover dish, and bake thirty or forty minutes. Then uncover and brown.
MRS. A. E. KETCHUM.

Oyster Croquettes.

One pint of very thick white sauce; season to taste with salt and pepper. One pint of oysters (small ones preferred, as they do not have to be cut up). Bring the oysters to a boil in the liquor. Drain and add to the hot sauce. Spread out on a large platter, and set in a cool place for four or five hours. Make into croquettes. Roll in cracker or sifted bread crumbs, dip in beaten egg, roll again in the crumbs, and set away for several hours. Fry in hot fat.

MISS MARY E. TEAL.

Oyster Rarebit.

One cup oysters; two tablespoons butter; one-half pound cheese chopped fine; one-quarter teaspoon salt; dash of cayenne; two eggs. This will cover six slices of toast. Parboil oysters, and remove tough muscle. Drain and reserve liquor. Melt the butter, add the cheese, salt and cayenne. Beat the eggs, add the oyster liquor, and gradually the melted cheese. Add oysters last. Serve on toast. S. M.

Scalloped Clams.

Drain twenty-five clams, chop fine. Scald one cup of milk. Rub together one tablespoon of butter and two tablespoons of flour. Add milk and thicken. Add two tablespoons of bread crumbs, one tablespoon of chopped parsley, salt and pepper. Brush with egg, sprinkle with bread crumbs, dot with butter, and brown in a hot oven.

MRS. F. W. OGDEN.

Deviled Clams.

Chop fifty clams and one onion very fine. Salt, pepper, and bread crumbs chopped together. Add juice of clams until the mixture is about right. Put into shells with a lump of butter. Bake until brown, and serve on the shells. S. M.

Clam Fritters.

Wash and dry twenty-five good sized clams. Chop fine. Make a plain fritter batter, using the clam liquor, or that and milk. Stir in the chopped clams, season well with salt and pepper, and fry in boiling hot lard.

MISS SADIE MORGAN.

Clam Pie.

One quart clams drained; pepper, salt, and butter to taste; one quart of flour; two tablespoons lard; one teaspoon salt. Mix with water for pie crust. Butter plate, then line pie plate with crust. Fill with clams seasoned. Put over a crust and bake.

MISS SADIE MORGAN.

Codfish Balls.

One-half pound fish; four good sized potatoes; four eggs; two tablespoons butter; bread or cracker crumbs; soak fish over night, boil potatoes and fish together until soft; drain and mash; add butter, yolks of eggs. Mix thoroughly, add beaten whites. Drop by spoon in hot lard after rolling in bread crumbs.

MRS. C. EZRA SCOTT.

Fish Croquettes.

Take cold fish of any kind, separate from bone and chop fine. Add seasoning, one egg, a very little milk, and one teaspoon flour. Brush with egg, roll in bread crumbs, and fry brown in hot lard.

MRS. A. H. SCHLAGER.

Baked Fish.

Take one cup of tomato boullion. Place in pan with fish, add a slice of onion and parsley, and baste often while fish is cooking

MRS. A. H. SCHLAGER.

Baked Salmon.

One can salmon; one cup sweet milk; one cup rolled crackers; one-quarter cup butter; one egg. Heat butter and put into salmon which has been well looked over. Add other ingredients with pepper and salt. Beat well and bake about one-half hour. Serve with cream sauce made of milk, egg, seasoning and cornstarch.

MRS. A. D. PRESTON.

Moulded Salmon With Cucumber Sauce.

This may be used as a salad.

Flake and rinse one can of salmon in hot water. Add one-half teaspoon salt, one-half teaspoon sugar, one-half teaspoon flour, one teaspoon mustard; pinch cayenne pepper; yolks two eggs; one-half teaspoon melted butter; three-quarter cup milk; one-quarter cup vinegar. Cook in double boiler until thick. Then add three-quarter cup gelatine, dissolved in two tablespoons water. Pour in mould and chill.

Cucumber Dressing—Half cup whipped cream; one-quarter teaspoon salt; pinch pepper; gradually stir in two tablespoons vinegar, one cucumber, peeled, chopped and drained.

MRS. SARAH SHOTWELL.

Deviled Salmon.

Small can of salmon. Take all bones. Chop fine. Add two well beaten eggs, one-half cup milk or cream, two sprigs of parsley chopped fine, pinch of salt, and make quite hot with cayenne pepper. Put into a buttered baking dish, cover the top with cracker crumbs, over which put small pieces of butter, and bake in a quick oven fifteen or twenty minutes.

S. M.

Salmon Loaf.

Two cans salmon free from bones; four eggs beaten light; two cups cracker crumbs; two tablespoons butter melted; salt and pepper. Stem in ice cream mould one hour.

Sauce—Make a drawn butter sauce. Add one can of mushrooms, and pour over the fish.

MRS. C. D. JONES.

Salmon Chops.

One cup milk; one tablespoon of butter; one tablespoon of flour. Melt butter, add flour, then milk. Stir together until smooth. Add small cup of cracker crumbs very fine, one can of salmon picked

fine, pepper and salt. Shape. Dip into beaten egg and cracker crumbs, and stick a piece of macaroni in the end. Fry in deep fat.

MRS. F. W. OGDEN.

Grilled Sardines.

Broil boneless sardines. Serve with the following sauce:
Sauce—One tablespoon butter; one tablespoon flour; one-half pint boiling water; yolks of two eggs. Mix butter and flour, add water, and let cool. Add beaten yolks of eggs, cayenne, salt; and a little lemon juice.

MRS. F. W. OGDEN.

Deviled Crabs.

Twelve nice heavy crabs; one pint cream; two tablespoons flour; one-quarter nutmeg grated; yolks four hard boiled eggs; one tablespoon butter; one tablespoon chopped parsley; salt and pepper to taste. Put crabs in warm water with one tablespoon salt. Put kettle over fire and boil twenty minutes. Drain, break off claws, separate shells, remove stomach which is found under head, and sponge fingers. Pick out all the meat, put cream on to boil, rub butter and flour together, add to boiling cream. Stir and cook five minutes. Take from fire, add crab meat and yolks mashed fine, parsley, salt, nutmeg and pepper. Clean upper shells, fill with meat brush over with beaten egg, cover with crumbs, and put in quick oven to brown.

MRS. F. P. CHRISTIAN.

Lobster Croquettes.

Two cups small pieces of lobster; one cup milk or cream; one tablespoon butter; three tablespoons flour; one teaspoon salt; one teaspoon lemon juice; one level tablespoon chopped parsley; sprinkle of nutmeg, pinch of cayenne pepper; yolks of two eggs. Put lobster in bowl, add salt, pepper and parsley. Melt butter, stir in flour. Put milk in double boiler, add butter and flour. Stir until smooth. Add yolks of two eggs. Cook until thickens. Pour moist mixture over dry mixture, add lemon juice, put on ice, and allow to become firm. When cold, shape. Add one tablespoon water to one egg. Roll croquettes first in bread crumbs, then in eggs, then in crumbs, and fry in hot fat.

MRS. C. C. LAUBACH.

Lobster a la Newburg.

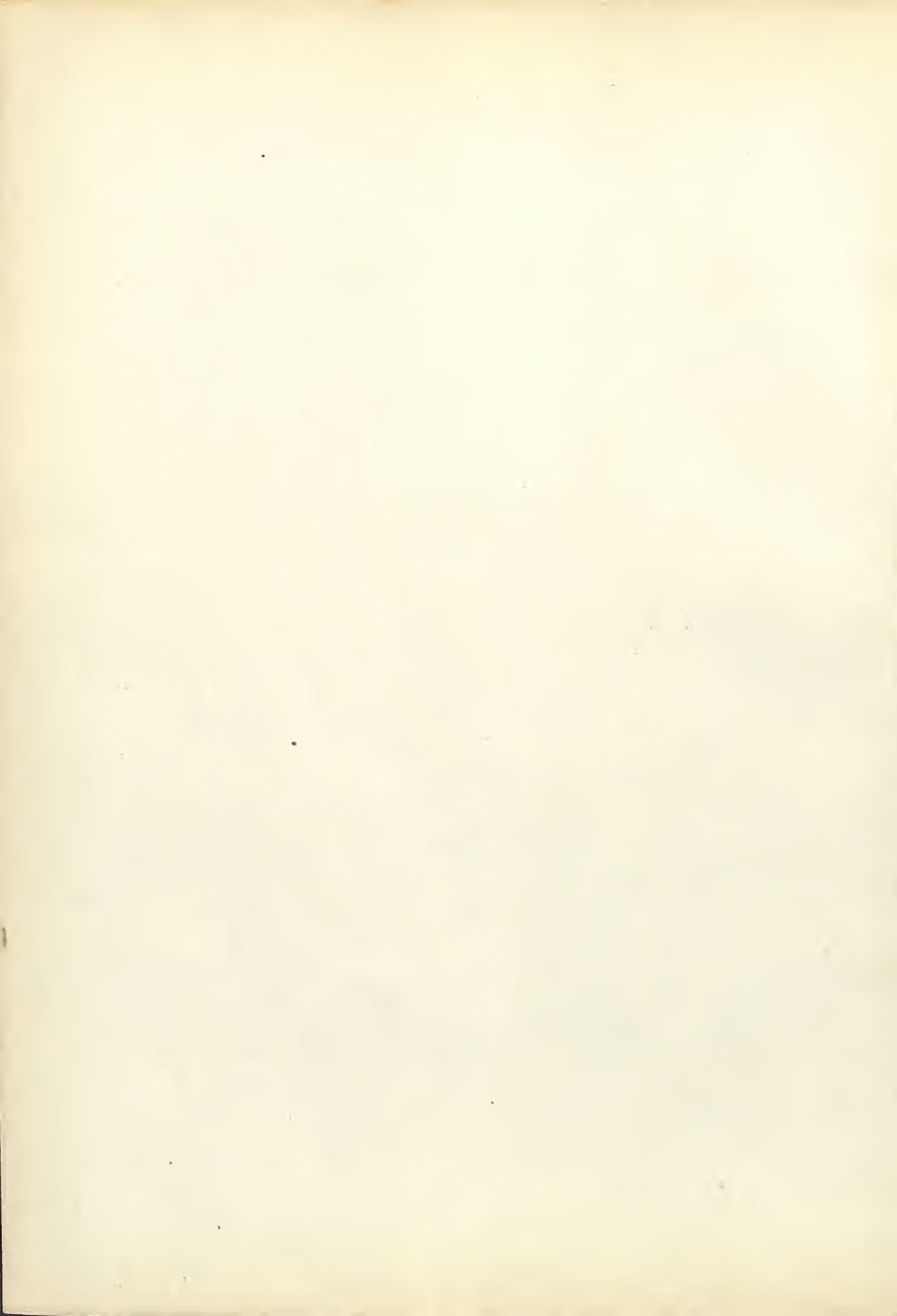
One heavy lobster; two-thirds cup cream; one-half teaspoon salt; one saltspoon pepper; six tablespoons sherry; three hard boiled eggs—yolks; two tablespoons butter; one tablespoon flour; one saltspoon grated nutmeg. Boil lobster. When cold remove meat. Sprinkle with sherry. Mix butter and flour, add cream, stand over fire until thick, but not boiling. Press yolks of eggs through sieve, rub to paste, add gradually to cream. When smooth, add seasoning, and lobster. Serve smoking hot.

MRS. H. R. VAN DEUSEN.

Planked Shad.

Select nice firm fish. First heat plank, then place fish upon it with skin side down. Salt and pepper, and pour melted butter over it. Bake slowly until well done. Garnish with sliced lemon, mashed potatoes, parsley or cress.

MRS. A. D. PRESTON.





Fish and Meat Sauces

Mint Sauce.

Chop young leaves of mint fine. Add two tablespoons of sugar to three tablespoons of mint. After mixing add six tablespoons of vinegar, pouring slowly over mint. Allow this mixture to stand some time before serving.

Spanish or Brown Sauce.

Fry one slice of onion, and slice each of carrot and turnip, adding parsley and celery in a tablespoon of chopped salt pork or butter, until a rich brown. Then an even tablespoon of flour. Cook and add salt, and a half a cup of boiling water, in which has been dissolved a fourth of a teaspoon of beef extract. Cook a few minutes, and strain.

Tomato Dressing for Chops.

One tablespoon of butter; one tablespoon of flour; juice of one can of tomatoes; grated onion enough to taste. Seasoning.

MRS. H. A. CONNELL.

Mushroom Sauce.

Make a brown sauce and add to it one pint of canned mushrooms. Simmer gently for about five minutes. Add seasoning. The fat must be very brown before adding the flour.

MRS. H. R. VAN DEUSEN.

Bechamel Sauce.

Two level tablespoons butter; two tablespoons flour; one-half cup chicken stock; one-half cup cream; yolk of one egg; one-half teaspoon salt; four shakes pepper. Melt butter, being careful not to brown it. Add flour and mix until smooth. Add stock and cream and stir continually until it boils. Take from fire, add salt, pepper, and yolk of egg well beaten.

MRS. F. P. CHRISTIAN.

Tartar Sauce.

One cup of mayonnaise dressing, beat into it one tablespoon minced parsley, one teaspoon each of cucumber pickle and capers, two saltspoons French mustard; six drops lemon juice; eight drops onion juice.

MRS. R. J. FOSTER.

Drawn Butter or Creamed Sauce.

Two tablespoons butter; two tablespoons flour; one quart milk; salt and pepper to taste. Melt butter, add flour and stir until smooth. Add milk, salt and pepper, and cook until desired thickness.

J. V. D.

Cucumber Sauce.

Four large cucumbers; one teaspoon pepper; one medium sized onion; one level teaspoon salt; two tablespoons tarragon vinegar; eight tablespoons whipped cream. Pare and grate cucumbers; when pulp is thoroughly drained, turn it in a bowl. Add pepper, grated onion, salt and vinegar. Add cream just before serving.

MISS JESSICA C. RIPPLE.

Sauce Vinaigrette.

Add to four tablespoons of good consomme a half teaspoon paprika, two tablespoons tarragon vinegar; half a teaspoon salt; one teaspoon sugar; a tablespoon capers; a tablespoon of grated or finely chopped onion, and two tablespoons chopper gherkins. Serve this sauce with boiled calf's head, pig's feet, or plain boiled lobster.

MISS JESSICA C. RIPPLE.

Cuban Sauce for Breaded Cutlets.

Two tablespoons minced ham; one-quarter cup flour; one-quarter cup butter; cup and a half of stock; one cup tomato catsup; half a teaspoon salt. Cook ham and butter until butter is well browned. Add flour and salt, and then add the stock slowly, and then the catsup. Cook ten minutes. Strain. Serve with cutlets.

Brown Sauce.

Put a tablespoon and a half of butter in a frying pan. When the butter begins to brown, add a generous tablespoon of flour, and stir until the mixture cools slightly. Then add a half pint of stock, pouring it in gradually, stirring all the while. Put pan on fire, and stir until sauce begins to boil. Add a level teaspoon of salt, and about one-fifth of a teaspoon of pepper. Simmer for five minutes.

Sauce Hollandaise.

Heat in a saucepan a slice of onion, a bay leaf, a little chopped celery (or a saltspoon of celery seed), a clove of garlic mashed, and four tablespoons of tarragon vinegar. When reduced one-half, strain and cool. Rub together one tablespoon of butter and one tablespoon of flour. Add half a pint of boiling water, and stir until it boils. Take from fire, add yolks of two eggs beaten, re-heat, add a tablespoon of butter cut in blocks, half a teaspoon of salt; a dash of pepper, and the vinegar. Press through a fine sieve.

MISS JESSICA C. RIPPLE.

Sauce Bearnaise.

Beat yolks of four eggs, add four tablespoons of olive oil, and four tablespoons of stock. Stir, and cook over hot water until jelly like. Be careful or it will curdle. Take from the fire, add half a teaspoon of salt; a saltspoon of pepper, and tarragon vinegar. This sauce is served cold, as an accompaniment to broiled steak, or fish either broiled or planked.

Cream of Horse-Radish Sauce.

Add to six tablespoons of grated horseradish, the yolk of one egg and a half teaspoon of salt. Mix thoroughly, and then fold in carefully a cup of cream whipped to stiff froth. If the horseradish is already in vinegar, omit the vinegar, and press the horseradish until dry. Serve with cold meats.

MISS JESSICA C. RIPPLE.

Maitre D'Hotel Butter.

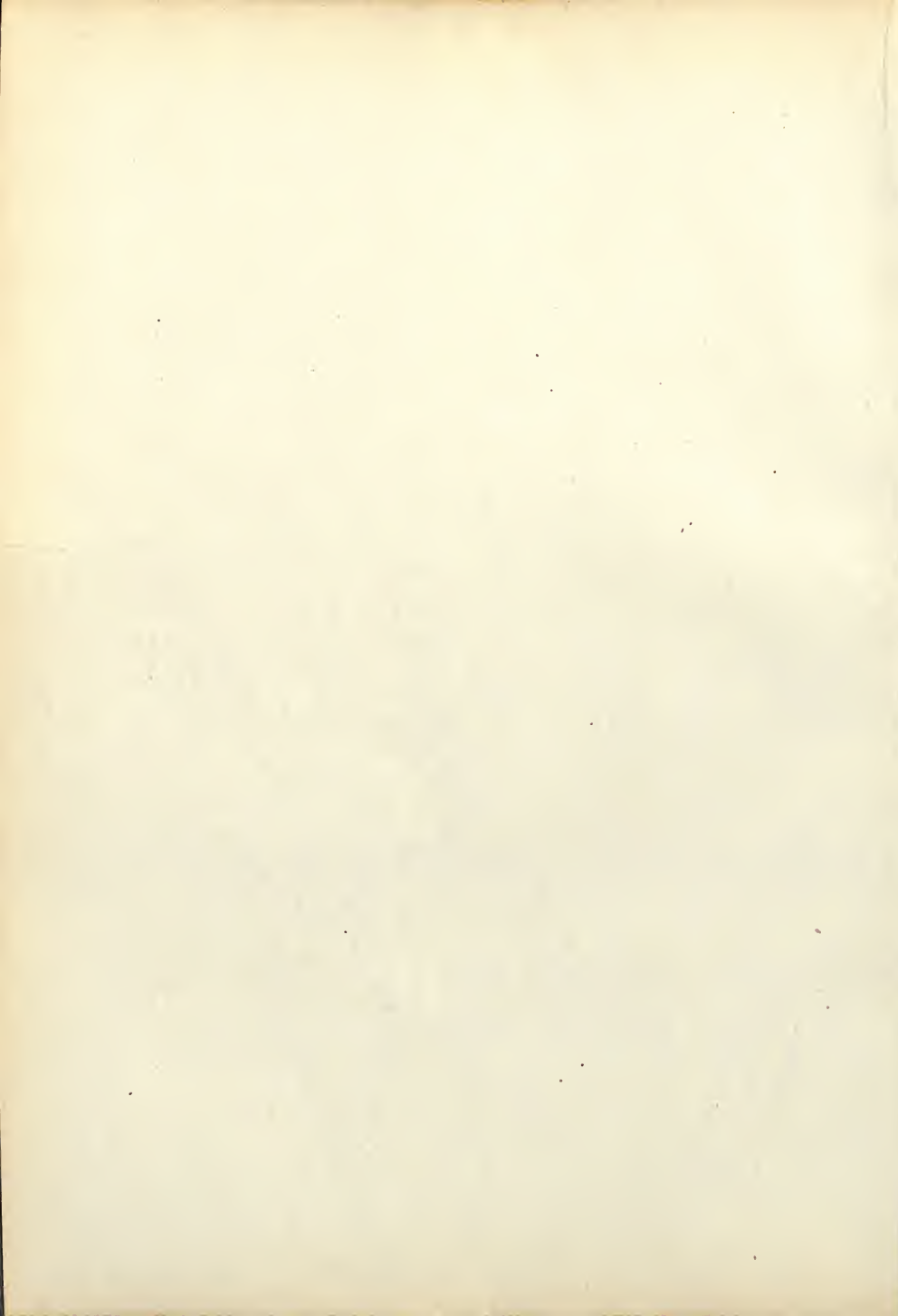
One-quarter cup butter; one-eighth teaspoon pepper; one-half teaspoon salt; one-half teaspoon finely chopped parsley; one teaspoon lemon juice. Put butter in a bowl, work with spoon until creamy. Add salt, parsley, pepper, and then lemon juice. Spread on broiled steak.

MRS. H. R. VAN DEUSEN.

Cranberry Sauce.

Pick over and wash two cups cranberries. Add them to three-fourths cup boiling water. Cover and watch carefully, and as soon as skins are broken, rub through colander. Place on back of stove, add three-fourths to one cup sugar. When sugar is dissolved, cool and serve.





MEATS

Broiled Steak.

Wipe steak with cloth wrung out of cold water. Trim. Grease broiler. Place meat in broiler, having fat edge next to handle. Broil over clear fire, turning every ten seconds for the first minute, and then turn occasionally. If liked rare, allow five minutes for steak cut one inch thick. Remove to hot platter, spread with maitre d'hotel butter, and serve.

Hamburg Steak.

Put round steak through chopper. Season with salt, pepper, and onion if desired. Form into a roll, dredge with flour, put two or three bay leaves on the top, and bake in a hot oven, basting frequently. Or form into small round cakes, and fry in hot butter.

MRS. H. R. VAN DEUSEN.

New England Boiled Dinner.

Take a nice clean piece of corned beef, wash thoroughly, and put in the kettle with enough water to cover. Heat slowly to the boiling point; skim carefully. Then set back where it will simmer. In about three hours place in a hotter part of the range. Add one cabbage cut in quarters, two turnips sliced, and few carrots. Half an hour before serving time add the potatoes.

Pot-Pie.

One pint of milk; two teaspoons baking powder; one teaspoon salt. Add flour to make stiff enough to drop from the spoon. Cook meat until tender, take from the kettle. Add pie, and cover. Let boil half an hour. Do not remove cover nor move kettle, even though it boils over. Serve at once.

MRS. H. R. VAN DEUSEN.

Toad in a Hole.

One pound of round steak; one pint of milk; one cup of flour; one egg. Put the meat through chopper. Beat egg very light. Then add milk and pour on the flour gradually, beating smooth. Butter a two-quart dish. Put meat in dish, and season well. Pour over it the batter. Bake one hour in moderate oven. Serve hot.

"GEM CHOPPER COOK BOOK."

Boiled Mutton With Caper Sauce.

Shank of mutton weighing a pound and a half. Dredge meat on all sides with flour. Dust with black pepper, and put it into a small deep pot with close fitting cover. Pour over a cup and a half of boiling water. When boiling begins set on back of stove and allow it to cook for two hours. When done, put on platter and season with salt and pepper. Skim fat from gravy, which has boiled down to a cupful. Blend one teaspoon of flour, and one teaspoonful of butter, and add this to the liquor. Stir well, cook for a few minutes. Add salt and one or two tablespoons of capers. Let this boil up, and serve around the meat. If preferred, a little tomato catsup may be used instead of the capers.

Beef Stew With Dumplings.

Two pounds lean beef; cut into inch squares, sprinkled with salt, pepper and two tablespoons flour. Cut fat from meat into small bits, put in stew pan and fry ten minutes. Cut one onion, two sliced carrots in small dice, and fry in the hot fat for ten minutes. Put in meat, and fry until it browns on both sides. Then pour over one large quart of hot water, and set on stove where it will simmer gently two hours. Then add two sliced potatoes; boil ten minutes; then put in dumplings; and boil hard ten or fifteen minutes without lifting cover.

Dumplings—One pint flour; two heaping teaspoons baking powder; one-half teaspoon salt; one teaspoon sugar. Mix thoroughly, and wet with one small cup milk. Roll one-half inch thick, and cut with biscuit cutter.

MRS. W. H. PECK.

Ham and Veal Loaf.

Three pounds of raw veal chopped very fine; butter the size of an egg; three large slices of ham with the fat; eight large soda crackers rolled fine; three eggs; one tablespoon chopped parsley; the same of onion; grated rind of a lemon; small teaspoon salt; saltspoon of cayenne; the same of celery salt; teaspoon of Worcestershire sauce. Mix and bake three hours.

MRS. RUEL JADWIN.

Jellied Veal Loaf.

Boil meat until very tender. Remove bones and fat, and chop in coarse pieces. Boil the liquor to one cupful, and dissolve in this one-quarter box of softened gelatine. Mix with meat, and pack in moulds with pieces of cold boiled egg, pickles or olives. Cover and weight. Seasoning of pepper and salt should be added before gelatine is mixed with meat.

MRS. S. S. HARDS.

Fried Liver and Bacon.

To one calf's liver add one-half pound salt bacon. Cut liver into one-half inch slices. Let stand in salted water while frying the bacon which has been cut into thin slices. Cook liver eight minutes

in fat, turning frequently. Dip in bread crumbs and egg, and fry light brown.

Breaded Veal.

Veal steak about one inch thick. Wipe and dip in eggs and bread crumbs. Add seasoning, and put in hot fat. Cover and cook slowly about one-half hour, turning as it browns.

MRS. A. H. SCHLAGER.

Boiled Ham.

Wash ham and put it over the fire in cold water with one-half cup sugar, a bay leaf, two or three cloves, and a small stick of cinnamon. Boil three hours. Let cool in water.

MRS. A. H. SCHLAGER.

Baked Ham.

Soak in cold water over night. Cut ham rind off. Put cloth enough to cover ham in a dripping pan. Make a thick paste of one quart flour mixed with a little cold water. Stick two cloves in ham. Cover fat part about one inch thick with paste. Wrap cloth around ham and put in oven with water in pan. Bake two and a half or three hours. Then cut paste off and put back in oven to brown.

Savory Meat.

Four pounds beef chopped fine; one pound salt pork; three well beaten eggs; six buttered crackers rolled fine; one tablespoon salt; and a little chopped onion. Pepper. Mould. Butter over the top. Bake two hours and baste often.

MRS. C. E. SHARPS.

Mock Duck.

Take round of beef. Salt and pepper each side. Make a bread dressing. Lay dressing on meat. Roll up and tie. Bake for about one hour.

MRS. S. S. HARDS.

Mock Duck.

Take a round steak, pound it to make it tender. Then lay it upon your bake board, and after sprinkling a little salt and pepper over it, make a dressing as for turkey and spread upon the steak. Roll and tie it, and place in a pan with a little water and butter to roast. Baste a few times while roasting.

MRS. F. A. BONE.

Breaded Mutton Cutlets.

One tablespoon of butter; four tablespoons flour; half a teaspoon salt; one-eighth teaspoon pepper; one cup of cream; one-half cup chopped ham. Make a white sauce of above ingredients. When cooked thoroughly, add finely chopped ham and set aside to cool. Take eight French chops cut thin. Broil and season each chop with

salt and pepper. Cover on both sides with a layer of sauce. Dip in egg and crumbs, and cook in deep fat until brown. Serve with Cuban or tomato sauce.

MISS JESSICA C. RIPPLE.

Shepherd's Pie.

Cut up enough cold roast beef to make a quart of small thin slices. Season the meat with salt and pepper, and after putting it into a deep earthen dish, pour over it a sauce made as follows:

Sauce—Put two tablespoons of butter in a frying pan, and when it becomes hot add two scant tablespoons of flour. Stir until this is dark brown, and then add a pint of water. Season with salt and pepper and boil three minutes. Pare, boil and mash eight good sized potatoes. Then add to them a cupful of boiling milk, a tablespoon of butter, salt and pepper to suit the taste. Spread this preparation over the meat and sauce, beginning at the sides of the dish and working toward the center. Bake thirty minutes.

MISS JESSICA C. RIPPLE.

Hamburg Steak Loaf.

Three pounds of hamburg steak; five slices of smoked bacon; five crackers; one large onion; two eggs; pinch of thyme. Season with pepper and salt. Add enough milk to make soft to form into a loaf. Bake about an hour. Baste.

MRS. H. A. CONNELL.

Corn Beef Hash.

Equal parts of boiled corn beef and potato chopped fine; small chopped onion if desired. Place in a frying pan with gravy or milk mixed with boiling water. Season to taste, and cook slowly fifteen or twenty minutes. One or two lamb, mutton or pork chips used with the smaller quantity of the beef makes a nice change.

MRS. M. J. SHIELDS.

Veal Terrapin.

Cut cold veal into dice. To one pint add one tablespoon onion juice, nutmeg and salt to taste; one cup cream sauce. Heat thoroughly.

MRS. J. B. PRESTON.

Pressed Veal.

Three pounds of veal; half pound of salt pork; five eggs; bread crumbs enough to make stiff. Season well with salt, pepper and summer savory. Bake about one hour.

MRS. H. A. CONNELL.

Beef Loaf.

Three pounds of beef, put through chopper twice. Three-quarter pound smoked bacon chopped with the beef. One cracker and a half rolled. One egg. One even teaspoon of salt. One-fourth teaspoon of pepper. Half a cup of milk. Mix thoroughly and form in a loaf. Roast three-quarters of an hour, basting every ten minutes.

MRS. F. P. CHRISTIAN.

Beef Loaf.

Two pounds beef; one pound fresh pork chopped fine; three large slices bread grated; two eggs; one cup milk; heaping teaspoon salt; one teaspoon pepper. Bake three-quarters hour. Put slices of bacon over the top.

MRS. EUGENE HEELEY.

Croquettes.

Piece butter the size of an egg; a large tablespoon flour. Melt butter and stir in flour. Add milk enough to make thick batter. Two cups chopped meat. Season with parsley, onion, paprika, nutmeg and salt. Let cool and shape. Roll in egg and crumbs.

MRS. EUGENE HEELEY.

Veal Loaf.

Three pounds of veal chopped; one-quarter pound salt pork; one cup cracker crumbs; two eggs; one tablespoon salt; one teaspoon pepper. Mould into a loaf, put in a pan, cover with crumbs and bits of butter. Bake from one hour to an hour and a half.

MRS. F. A. WAGNER.

Barbecued Lamb.

Cut cold lamb in thin slices. Put a tablespoon of butter in a deep frying pan. Season with salt and pepper, a dash of cayenne, a tablespoon of lemon juice or vinegar, the same of currant jelly, and a teaspoon of French mustard. Bring all to the boiling point, stirring all the time to mix them well. Then add meat, and let it get hot. Serve on chop platter, and put sauce in the center.

MRS. H. A. CONNELL.

Lamb Stew.

Cover three pounds of stewing lamb with water, add a little salt and put on to boil. When meat is tender, take it out and cook one large carrot, three stalks of celery, two large onions, one or more potatoes, and three sprigs of parsley in the liquor. When they are done, put the meat back again, and stand aside until ready to serve.

MRS. H. A. CONNELL.

Mrs. Rorer's Kidney Stew.

Take two pairs of lamb's kidneys, when perfectly fresh; split in two, and trim with scissors the fat and sinews from the inside. Cut them in small pieces; put them in a stew pan; cover with cold water; and bring nearly to the boiling point. Do this three times, each time being sure the water does not boil, or the kidneys will be hard. Put one tablespoon of butter in a frying pan, and stir until a nice brown. Add one tablespoon of flour. Cook three minutes, and add half a pint of stock, or boiling water. Stir constantly until it boils. Add one tablespoon of Worcestershire sauce, one of mushroom

catsup, salt and pepper, and the kidneys. Let them heat through. Take up and add four tablespoons of Sherry and serve.

Kidney Stew.

One beef kidney, shaved off very thin. Wash thoroughly with cold water. Then put on to boil one hour. Put enough water in before boiling, so there will be about a pint left after boiling. Then add a quart of milk, and let it boil. Then season to taste with pepper, salt and butter. Add a flour thickening the last thing. Thickness to suit the taste.

MRS. H. A. CONNELL.

Sweetbreads.

One or more sweetbreads. Wash and put in pan with enough water to cover. Boil ten minutes. Then put into cold water to cool. Skin but do not break them. Season and dredge with flour and fry.

MRS. H. A. CONNELL.

Sweetbreads Broiled.

After parboiling the sweetbreads, cut them in half lengthwise, and set one side to cool. When ready to broil, season with salt and pepper, baste with melted butter and broil over a clear fire five minutes. Serve with a little melted butter poured over them.

Boudins With Bechamel Sauce.

One pint finely ground chicken (veal may be used instead of chicken); one tablespoon butter; two tablespoons fine bread crumbs; one-fourth level teaspoon salt; one-half cup chicken stock; one-fourth of a nutmeg if liked; one tablespoon finely chopped parsley; two or three shakes of pepper; two eggs. Put butter in sauce pan, then stock, add crumbs, and heat until soft. Mix thoroughly with meat and seasoning; last of all add the eggs. Put in tin molds (in which round disks of buttered paper have been placed), then in pan of hot water. Cover with paper and cook for twenty minutes in the oven. When done invert on a platter and cover with bechamel sauce.

MRS. F. P. CHRISTIAN.





Poultry and Game

Roast Chicken.

Cut chicken down back, sprinkle with flour, pepper and salt. A teacup of water, fourth pound butter. Roast in hot oven.

MRS. J. R. WILLIS.

Creamed Chicken.

Two cups of cold chicken cut into small pieces; one cup of chicken stock; one cup of cream, or part milk and cream; one heaping tablespoon flour; salt and pepper (just a pinch of cayenne pepper to improve flavor). Cook butter and flour together, add stock and cream, and stir until smooth. When it thickens, add chicken, salt and pepper, and cook three or four minutes.

Chicken With Cream Dressing.

Cut the chicken up. Cover with boiling water, and stew until tender. One-half hour before removing from the kettle, season with salt, pepper and butter. When done, add one quart of milk, let come to a boil, and thicken with cream and flour.

MISS SARAH F. CLARK.

Club-House Chicken.

Prepare a pair of three pound chickens as for roasting. In the cavity of each place one-half pound of salt pork, one small onion, and one or two celery stalks. Boil until very tender, and dredge with flour. Brown in quick oven. Serve pork sliced with each portion, and make gravy of liquid in usual manner.

MRS. ARTHUR WEINSHANK.

Croquettes of Fowl.

Mince together the dark and light meat from a cold fowl. Put into a sauce pan with some liquor in which the chicken was boiled. Add a tablespoon of cream, a little salt and pepper. Thicken with flour. Let it come to a boil, and pour it into a dish. When cool, make it into rolls or small conical shapes. Roll each in fine cracker or bread crumbs. Have ready a kettle of hot lard. Drop them in, and cook to a light brown. Arrange them on a napkin on a dish, and garnish with parsley.

MRS. F. J. AMSDEN.

Chicken Souffle.

One pint of cooked chicken chopped fine; one pint of cream sauce; four eggs; one teaspoon chopped parsley; one teaspoon onion juice; salt and pepper. Stir chicken into the boiling sauce, cook two minutes, add yolks of eggs well beaten, and set away to cool. When cold, add whites of eggs beaten to stiff froth. Bake for half an hour. and serve very hot with cream sauce. MRS. A. D. PRESTON.

Chicken Croquettes.

To every pint of meat chopped very fine allow one-half pint of milk or cream, one large tablespoon butter, two large tablespoons flour, one large teaspoon chopped parsley, one teaspoon onion juice, one teaspoon salt, one-eighth teaspoon nutmeg grated, cayenne and pepper to taste. Put milk on to boil in a farina boiler, rub butter and flour to a smooth paste, then stir it into the boiling milk, then stir continually until very thick. Take from fire, add meat and seasonings, and beat until thoroughly mixed. When cold form into croquettes, dip first in egg, then in bread crumbs, fry in boiling oil or fat. Veal, lamb, or beef croquettes may be made in the same way. MRS. G. F. REYNOLDS.

Chicken Croquettes.

Boil chicken until tender and pick meat from bones. Blend two rounding tablespoons butter, two level tablespoons flour, add a cupful chicken stock and a cupful of cream. Season with salt, pepper, and a pinch of cayenne. Cook until it thickens, then add chicken, and stand aside to cool. Form, roll in cracker crumbs, then in beaten egg and milk (two tablespoons of milk to one egg), then in crumbs again, and fry in deep fat. MRS. E. F. EDGERTON.

Jellied Chicken.

One fowl to weigh four and a half pounds; one-quarter box gelatine; juice of one lemon. Cook chicken in small quantity of water, so when it is done you will have one pint of stock. Let chicken and stock cool. Cut chicken into small pieces. skim fat from stock, heat, and add one-fourth box gelatine which has previously been dissolved in a little cold water, just enough to cover it. Add gelatine to stock, also juice of lemon. Put chicken into this, and season well. Into the bottom of a bread tin slice two hard boiled eggs. Pour mixture on top. Stand away over night to harden.

MRS. C. D. JONES.

Roast Turkey.

Draw turkey nicely; scrub with small brush; wash and wipe it dry inside and out; salt and pepper inside; fill with dressing made of dry bread crumbs, seasoned with salt, pepper, thyme, and finely chopped onion. Sew up with strong thread; tie legs and wings to

the body; rub it over with butter, salt and pepper, and dredge with a little flour. Place it in a dripping pan; pour in a pint of boiling water. Stem in oven about two hours or less. Then remove cover, and roast until a golden brown. Put the giblets through a meat chopper, after they have been boiled tender, and when making the gravy put them in it. Garnish with fried oysters and parsley.

A. M. SURDAM.

Fried Rabbit.

Cut the rabbits into joints, and roll in flour. Have ready hot drippings or butter, and fry it a nice brown. Dredge a little flour into a pan, carefully add a little water to the gravy, and pour it around the pieces after they are laid around the platter.

MRS. F. J. AMSDEN.

Stewed Rabbit.

Cut rabbit up as chicken, and parboil in two waters, adding salt-ratus to the second water. Then cover boiling water. Add slices of onion, salt and pepper, and cook until tender.

MRS. A. D. PRESTON.

Broiled Quail.

After dressing split down the back, sprinkle with salt and pepper, and lay them on a gridiron inside down. Broil slowly at first. Serve with cream gravy.

MRS. F. J. AMSDEN.

Bread Sauce for Partridge.

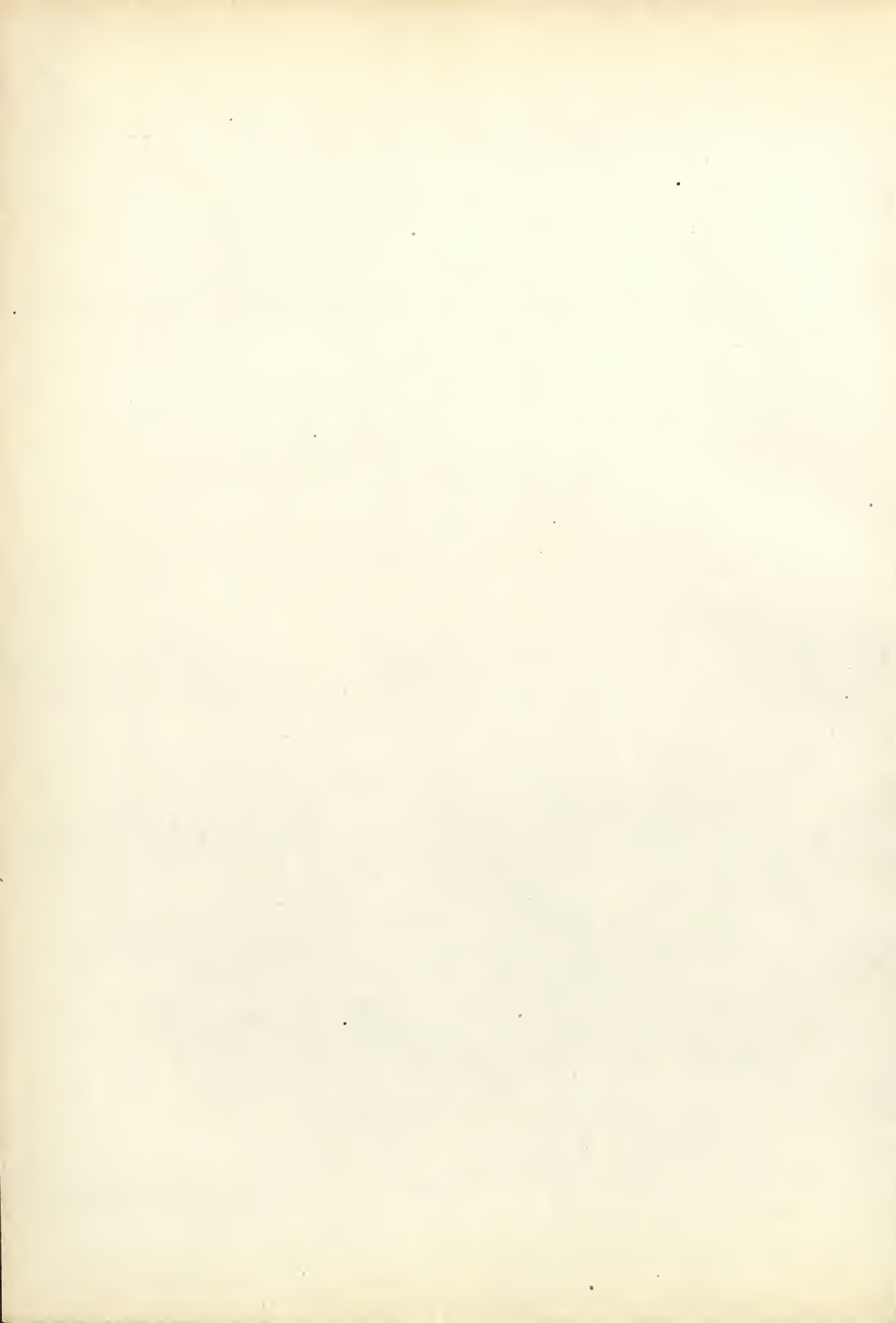
Cook two cups of milk, half a cup of stale bread crumbs in a double boiler thirty minutes. Season with salt and pepper, then add one and one-half tablespoons of butter. Add onions if desired.

MRS. H. A. CONNELL.

Chicken Niggle.

Four level tablespoons butter, three level tablespoons flour, one and one-half cups of milk, one cup chicken cut in pieces, one cup canned peas, salt and pepper. Serve on toast. Good chafing dish recipe.

MARY D. DOUGLAS.



Vegetables

Some Rules for Cooking Vegetables.

It is not necessary to soak fresh vegetables in cold water, and they should be cooked as soon as prepared. Wilted vegetables can be freshened by soaking in cold water.

For green vegetables use salted boiling water. They should be cooked rapidly. Time required for boiling depends upon the condition of the article.

When boiling such green vegetables as corn, peas, beans, celery, asparagus, and spinach, use as little water as you can. Only leave enough to moisten well. This saves a great deal of the matter which dissolves in water.

Cabbage and cauliflower should be boiled in an open kettle. A little soda is necessary.

With all other vegetables, excepting onions, which should be scalded and the water changed twice, they should be cooked in just enough water to cover, and drained thoroughly after cooking.

A teaspoonful of sugar will improve the flavor of peas, beans, etc.

Delmonico Potatoes.

Two cups of cold boiled potatoes cut in cubes, one cup of white sauce, one-third cup of grated mild cheese. Put layer of potatoes in bottom of baking dish, cover with sauce and sprinkle with cheese, etc., until dish is filled. Add one-half cup of cracker crumbs to two tablespoons melted butter, bake until brown.

MRS. H. R. VAN DEUSEN.

Potato Croquettes.

One and one-half cups of hot riced potatoes, one tablespoon butter, one-quarter teaspoonful of onion juice, one teaspoon of chopped parsley, two tablespoons cream, one egg yolk. Add salt paprika and celery salt, mix in order given. When cold dip in egg and cracker crumbs and fry in deep fat.

Stuffed Potatoes.

One dozen medium sized potatoes, one egg, one tablespoon butter, one small onion, grated, one cup of milk, pepper and salt to taste, one teaspoon chopped parsley. Bake potatoes until soft.

Scrape potato out of skin, mix and beat thoroughly with other ingredients, fill the skins with this, put in oven and brown.

MRS. C. B. DERMAN.

Escalloped Potatoes.

Slice in thin slices two cupfuls of cold boiled or baked potatoes. Dust with flour, salt, and black pepper, put into an earthen baking-dish, distribute a dessert spoonful of butter over the top in small pieces, and the dish with milk to just cover the top of the potatoes.

Bake in moderate oven for half an hour. The top should be delicate brown, and the potatoes a little creamy. If baked too long or too fast they will be hard and dry.

Serve in the dish in which they were baked.

Hashed Brown Potatoes.

Melt one tablespoon of butter in a frying pan and cook in it one teaspoon finely minced onion, add one tablespoon flour and mix together, then add one cup of hot water, cook until smooth and thick. Season with salt and pepper. Stir well into this sauce one quart of cooked potato cubes and cook without stirring for five minutes. In another pan melt one tablespoon of butter and turn the potato mixture into it, spreading lightly. Cook on a mild part of stove without stirring for fifteen minutes or until brown; then fold like an omelet and serve on a hot dish. FLORENCE McDOWELL.

Hashed Brown Potatoes.

Cut three large cooked potatoes into small dices. Salt and pepper to taste. Put two tablespoons butter in a frying pan. When melted, add chopped potatoes. Stir until potatoes are well mixed with butter, and have begun to be heated. Then push potatoes to one side, and stand over a moderate fire without stirring, for fifteen or twenty minutes. Potatoes should brown and form together like an omelet. Season with a little bit of onion.

MRS. H. A. CONNELL.

Potato Fritters.

One and one-half cups mashed potatoes; one egg; one-half teaspoon chopped parsley; salt; one heaping tablespoon flour with one teaspoon baking powder. Fry in hot fat. MRS. J. B. PRESTON.

Potato Puff.

Take two large cups of cold mashed potatoes and stir into it two tablespoons melted butter, beating to a cream. Then add two eggs beaten very light and a teacupful of cream or milk, salting to taste. Beat all well, pour into a deep dish and bake in quick oven until nicely browned.

MRS. W. H. PECK.

Scalloped Potatoes.

Slice potatoes; very thin. Cover with milk. Add bits of butter, sprinkling of flour, and salt and pepper to taste. Bake from one to two hours, according to quantity. MRS. A. D. PRESTON.

French Fried Potatoes.

Wash and peel three potatoes, each the size of an egg, quarter them lengthwise, soak in cold water a few minutes, wipe dry and fry in hot lard in a frying basket. Salt and pepper and serve hot. If preferred the potatoes may be fried in a spider in a spoonful of hot pork drippings; keep the cover on until they are done, turning as the underside becomes brown. Then remove the cover and allow them to get crisp. Serve at once.

Potato Balls.

Cook one pint of potato balls cut with French cutter in boiling salted water until tender. In a sauce pan melt one tablespoon of butter, add one tablespoon flour, three-quarter cup milk; when milk is hot add one egg yolk; one tablespoon lemon juice; one tablespoon chopped parsley; one-half teaspoon salt; paprika; add potatoes and serve hot. N. S.

Glazed Sweet Potatoes.

Wash and cook six potatoes in boiling water ten minutes. Drain, cut in slices and place in buttered pan. Brush over with syrup made by boiling one-half cup sugar, four tablespoons of water; two tablespoons of butter five minutes; bake fifteen minutes, brushing twice with remaining syrup.

Baked Beans.

One quart beans, soak over night, in the morning add one pound salt bacon and place in bean jar; add two tablespoons molasses and a little pepper and bake four hours. MRS. RUEL JADWIN.

Baked Rice and Tomatoes.

One can tomatoes; one cup cooked rice; little onion; butter size of an egg; salt and pepper and a little sugar; bake one hour. MRS. RUEL JADWIN.

Tomato Jelly.

One can of stewed and strained tomatoes; one teaspoonful salt; one tablespoon of sugar; cayenne pepper; bay leaf; onion; two-thirds box of gelatine, soaked fifteen minutes. Strain, put on ice. Cut in squares and serve on lettuce with mayonnaise.

MRS. C. B. STEVENS.

Baked Tomatoes.

Peel carefully ripe tomatoes; place in pan and put seasoning in cavity made by cutting out stem end; butter, salt, pepper and a little sugar. No water. Bake half an hour. Serve as nearly whole as possible.

MRS. W. S. BATCHELLER.

Boiled Rice.

Wash half a cup of rice, drain and pour it gradually into a pint of fast boiling water, to which half an even teaspoonful of salt has been added. Stir all the time the rice is being poured in. Boil hard for a minute, then cover closely and set upon a part of the stove where it will simmer for an hour or a little longer; cover all the time. The rice will be perfectly soft and yet retain its shape, and the water will all have been absorbed. Heap on a dish, butter liberally and dust with pepper.

Scalloped Onions.

If onions are large cut in slices; if small leave whole; boil in salted water until tender; drain; make white sauce; fill baking dish with alternate layers of onions and sauce; cover top with one-half cup of cracker crumbs mixed with two tablespoons butter; bake brown.

MRS. H. R. VAN DEUSEN.

Fried Ripe Tomatoes.

Slice tomatoes one-half inch thick, dip in flour, fry in hot fat. Season with salt and pepper and sugar; cut green corn from the ear or use canned corn and brown in fat; pour over tomatoes and sprinkle with chopped parsley.

MRS. JULIA PRESTON.

Boiled Celery.

Cut celery in small pieces, wash and boil until tender; pour off water, then pour on milk; salt and pepper to taste; butter the size of an egg; thicken with flour; a little chopped parsley or sweet mango or pepper is very nice.

Canned Carrots and Peas.

Cook one pint of carrots cut in cubes in boiling salted water two hours; drain one can of peas and add to carrots salt, pepper and one tablespoon of sugar, one teaspoon of chopped parsley, one and one-half tablespoon of butter; sprinkle with flour and heat through and stir; add milk and boil three minutes.

MRS. A. H. SCHLAGER.

Baked Squash.

Cut the squash in half; take out seeds, turn upside down in a pan with hot water in; let it bake or steam in the oven until tender;

scoop it all from the outside in a hot dish; season with butter, pepper and salt; if dry add a little cream. N. S.

Baked Rice.

Cold boiled rice, enough milk to moisten well; a little salt; a piece of butter the size of a walnut; grate cheese over the top and bake until brown.

Fried Cabbage.

Cut into shavings enough cabbage to fill a quart measure; sprinkle with an even half teaspoonful salt; pour on two cups of boiling water and cook rapidly until cabbage is tender; drain. Then add a tablespoonful of butter; two tablespoonfuls milk; dust with pepper and fry brown. C. T.

Creamed Turnips.

Cut one pint of turnips in dice before cooked. Cook in salted water until tender. Make a cream dressing of one and one-half tablespoons butter, one tablespoonful flour, one cup of milk and one-half cup cream. Season and add turnips.

Lima Beans "Dried."

Soak beans for twenty-four hours in cold water. Rinse thoroughly and cook gently for two hours. If cooked fast they will break and become mushy. When tender add a lump of butter, pinch of salt and dash of pepper. Add milk or cream just before serving.

Rice Croquettes.

One cup of boiled rice; one teaspoonful of sugar; one teaspoonful of salt; butter the size of an egg. Add enough milk to make stiff paste; flour the hands and form. Dip in egg and cracker crumbs, and fry in deep fat. MRS. H. R. VAN DEUSEN.

Corn Fritters.

One can of corn; one egg; lump of butter; one-half cup of milk; a little salt, pepper, and flour to make stiff enough to fry on the pan in butter. MRS. H. A. CONNELL.

Boiled Horse Radish.

One-half cup of grated horseradish; two cups of sweet milk; two cups of stock. Heat milk and stock, add two tablespoonfuls of flour blended with milk. Add grated horseradish; last add the yolk of a well beaten egg and boil ten minutes. MRS. JULIA BAILEY.

Corn Pudding.

Grate one dozen large ears of corn; chop one sweet mango pepper fine without seeds; add three eggs beaten light; one teaspoonful of sugar; one-half cup of milk; a teaspoonful of flour; a pinch of salt. Beat all together and bake an hour and a half in a moderate oven. Butter dish well before pouring in pudding.

MRS. A. H. SCHLAGER.

Yankee Fried Parsnips.

Scrape the parsnips thoroughly and parboil them in salted water; cut in slices lengthwise; dip each piece in molasses and fry in sweet beef or mutton fat.

G. H.

Corn Souffle.

Cream together two tablespoons flour and one of butter, to which add one pint of milk; put over the fire to cook. When thickened add one cup komlett or one cup of canned corn chopped fine; take from fire and hastily cool. Now add the beaten yolks of three eggs and last the stiffly beaten whites. Bake immediately in quick oven till a golden yellow.

MRS. J. B. PRESTON.

Hot Slaw.

Cut the cabbage fine; add one-half cup of vinegar, two cups of water; one tablespoonful of butter; one tablespoonful of sugar; a little salt and pepper and boil thirty minutes.

MRS. E. E. TEAL.

French Peas in Ramekins.

One can peas; one cup cream sauce; salt, pepper; one-half large tablespoon onion juice. Fill ramekins with peas in cream sauce, seasoned; cover with fine bread crumbs and brown in oven.

Corn Oysters.

One dozen ears of corn grated; one teaspoonful salt; little pepper; two eggs well beaten; one tablespoonful flour and one tablespoonful of butter, well mixed. Stir all together, dip by spoonsful in shape of an oyster and fry in hot butter.

Spinach.

Mash the spinach well through several cold waters, removing all the sand; cut off the roots and stems. Put the leaves in a quart of boiling water and sprinkle over a saltspoonful of salt to each quart of spinach; cover the kettle and cook fifteen minutes; drain in a colander and chop fine. Put in a sauce pan, add two tablespoons butter, two tablespoons cream, a dash of pepper and a half teaspoonful salt; stir constantly until hot, turn into hot dish and garnish with hard boiled eggs and serve.

N. S.

Fried Turnips.

Peel the turnips, cut in cubes; boil until tender; drain and fry until a golden brown and serve hot.

Creamed Cucumbers.

Cut six cucumbers in cubes, put in boiling salted water and cook until tender and drain. Make a cream sauce of one and one-half tablespoonsful of butter with one tablespoonful of flour, one cup of milk and one-half cup of cream; season and add cucumbers.

MRS. A. MEYERS.

Egg Plant.

Pare and slice, sprinkle with salt; put a weight on and let it stand one hour; rinse and dry each piece. Dip in egg and bread crumbs and fry.

MRS. ANNA DOERSAM.

Onions Brownd in Butter.

Slice onions very thin; add a pinch of salt, dash of pepper and one cupful of boiling water. Cook covered until tender, then drain off water. (Reserve this for soup pot). Add one tablespoonful butter and stir well after the butter is melted and fry until a delicate brown. Do not stir again, but move the spider about to prevent burning. Keep onions in cold water to prevent the eyes from smarting.

N. S.

Mushrooms With Tomatoes.

Can tomatoes; can mushrooms; half cup bread crumbs. Season the tomatoes well. Then boil tomatoes and mushrooms together until mushrooms are done. Then add bread crumbs and serve on buttered toast.

MRS. E. W. DOLPH.

Pepper Cups.

Slice off the tips from as many small ripe peppers as you have guests. Remove the seeds, and boil in salted water twenty minutes (the water to contain a dash of vinegar). Drain, stand them upright, and fill with minced chicken or veal prepared with seasoned stock as for jellied chicken. Set on the ice to harden, placing a spray of parsley in the top of each for a garnish. Or the caps may be boiled separately, and replaced if preferred.

G. H.

Banana Fritters.

Beat yolk of one egg with one tablespoon of sugar; add one-eighth teaspoon salt, half cup milk, one cup flour, one rounded teaspoon baking powder and white of one egg, well beaten. Have ready four bananas, sliced, sweetened with one tablespoon of powdered sugar, and juice of half a lemon. Add to mixture and fry

in deep boiling fat. Take out on brown paper, and serve with sauce.

Sauce—One cup granulated sugar; half cup water. Boil two minutes. Add a third cup currant jelly. Bring to boiling point and serve at once.

MRS. G. F. REYNOLDS.

Baked Bananas.

(To Be Served With Roast Mutton.)

Six bananas cut lengthwise, and then crosswise once. Make sauce as follows: One-half cup sugar, one tablespoon corn starch, one-fourth teaspoon salt, one cup boiling water, one-half a lemon (juice). Cook until sauce boils, add lemon juice and pour over bananas. Cover with buttered bread crumbs, and bake until crumbs are brown.

MISS EDITH M. BARNES.

Banana Fritters.

One Egg. Mixed with one tablespoon of sugar, one cup milk, one-fourth teaspoon salt, one teaspoon baking powder, enough flour for batter. Cut bananas in pieces, put in batter and fry in deep fat.

MRS. H. A. CONNELL.





Salads and Salad Dressing

Salad Dressing.

Three eggs well beaten; one tablespoonful butter; one small tablespoon each of mustard, corn starch, sugar and salt; one cup vinegar; one cup sweet cream or milk and a little cayenne pepper. Mix the dry ingredients together, then add eggs, melted butter and cream. Put vinegar on stove and heat; when hot add mixture and cook as you would custard. When cold, beat well. This makes one pint of dressing and will keep for an indefinite length of time if kept in a cool place.

MRS. H. S. GORMAN.

Salad Dressing.

Make a thin batter of three tablespoons flour, and a little water; one-fourth cup of vinegar; one and three-fourths cups of water; one teaspoon butter; yolks of four eggs; white of one egg; one teaspoon salt and one teaspoon mustard.

MRS. M. WEEKS.

Salad Dressing.

One-half cup sugar; one tablespoon flour; one-half pint vinegar; one-half pint milk; one egg; one teaspoon mustard. Mix all together dry, gradually pour on vinegar, then milk; beat egg, stir all together, boil and then season with salt and pepper. Very good for any salad.

MRS. F. L. MEYER.

Mayonnaise.

One cup of vinegar one tablespoon butter, one tablespoon sugar; one teaspoon salt, cayenne pepper. Let this come to a boil. Have ready one cup of milk, one tablespoon mustard, one tablespoon corn starch, yolks of three eggs well beaten and stir this into the boiling vinegar. Let it boil and strain.

MRS. C. B. STEVENS.

Fruit Salad Dressing.

Three eggs; one cup vinegar; one cup cream; one tablespoon butter, sugar, salt and mustard. Stir butter, sugar, salt and mustard, add eggs and beat well; add vinegar and finally cream. Cook in double boiler for 15 minutes. When ice cold add one tablespoon whipped cream to one of salad dressing. Serve at once. M. H. P.

Salad Dressing for Fruit Salad.

Yolks of four eggs; three level tablespoons of sugar; one rounding tablespoon butter; one level tablespoon flour; juice of one large lemon. Just before using stir in about a cupful of whipped cream.

MRS. E. F. EDGERTON.

Mayonnaise.

Yolk of two eggs beaten to a foam; one-half pint oil few drops at a time; juice of half a lemon cut into mayonnaise as it thickens; cayenne, salt and pinch of mustard.

MRS. W. N. BROOKS.

Egg Salad.

Cut hard boiled eggs into small dice; mix in some chopped English walnuts; lay on crisp lettuce leaves and put a spoonful of mayonnaise on top.

S. R. H.

Salad.

One cup salmon with the juice of one lemon poured over it; one cup of cucumber pickles chopped; one cup olives chopped; one cup of English walnuts chopped. Place in bowl and toss with silver fork until mixed. Serve on lettuce leaf with mayonnaise.

MRS. W. S. BATCHELLER.

Cheese Salad.

Moisten one neufchatel cheese with milk and form into small balls. Sprinkle with finely chopped parsley, arrange on lettuce leaves and garnish with olives or radishes. Serve with French dressing.

MRS. S. S. HARDS.

Banana Salad.

Peel bananas and dip in mayonnaise. Then roll in ground peanuts. Serve on lettuce leaves.

MRS. A. D. PRESTON.

Beet Salad.

Three cups of beets chopped; one-half cup of strong vinegar; one-half cup water; three tablespoons sugar; one cup celery chopped; one tablespoon flour; one-half tablespoon mustard and salt. After all is cooked add one egg.

MRS. F. L. MEYER.

Oyster Salad.

Let fifty oysters come to a boil in their own liquor. Skim them out and season with three tablespoons of vinegar, a little salt and pepper. Put in a cool place. Cut enough celery to make a pint, using tender parts. When ready to serve, mix with oysters. Have ready a little more than half pint of mayonnaise dressing; add part of this to oysters and celery; arrange in dish, pour over the remainder of dressing and garnish with white celery leaves.

S. M.

Cabbage and Pepper Salad.

Shred cabbage; chop one red pepper; add salt, pepper and celery seed. Make a dressing of half a cup sour cream, half cup sweet cream. Add vinegar and sugar to taste. Pour dressing over cabbage, pepper and seasoning and mix thoroughly.

MRS. H. R. VAN DEUSEN.

Fruit Salad (for six.)

Two apples; two oranges; two bananas; one large sized grape fruit; twenty-five raisins; three dozen seeded malaga grapes; one-fourth pound pecan nuts; one-fourth pound candied cherries. Cut in pieces, not too small, and serve with oil mayonnaise.

MRS. D. M. REYNOLDS.

Chicken Salad.

Boil chicken until tender. Cool uncovered. Take three-fourths same bulk of chopped celery as of chicken. Mix with mayonnaise dressing

CONTRIBUTED.

Waldorf Salad.

One pint chopped celery; one pint apples chopped fine; one-fourth pound walnut meats chopped. Mix with mayonnaise dressing.

J. V. D.

Lobster Salad.

Take either a can of lobster or a large freshly boiled lobster. Cut meat not too small. Add two-thirds as much celery and mix with oil mayonnaise. Serve very cold on lettuce. Shrimps may be used in the same manner.

M. H. P.

Asparagus Salad.

One can of asparagus tips; one head of lettuce. Put tips on lettuce leaves and serve with French dressing over it.

MRS. C. E. SCOTT.



EGGS

To ascertain the freshness of eggs; put them in a pan of cold water, those which sink to the bottom first are freshest. A stale egg will rise and float, or if the large end turns up in the water it is not fresh.

Hard Boiled Eggs.

Have ready a saucepan of boiling water; put the eggs into it gently, with a spoon, letting the spoon touch the bottom of the pan before it is withdrawn. Boil ten minutes.

Soft Boiled Eggs.

Soft boiled eggs when properly cooked are done evenly through. Put them in a covered dish and cover with boiling water, set aside where they will keep hot but not boil for ten minutes.

Baked Eggs.

Put layer of bread crumbs and hard boiled eggs alternately in in a bake dish with crumbs on top. Take one-half cup grated cheese, one cup milk, one beaten egg, put on fire until it melts and becomes creamy, add pepper and salt, pour over crumbs and bake brown.

MRS. WM. M. CURRY.

Baked Omelet.

One-half cup flour sifted with just a pinch of baking powder. Moisten to a smooth paste with a little milk; then add yolks of three eggs. Add whites of eggs beaten to a stiff froth; one teaspoon salt; put piece of butter one-half size of an egg in pan, when hot add mixture. Bake in very hot oven fifteen or twenty minutes.

MRS. A. D. PRESTON.

Eggs on Toast.

Three hard boiled eggs; chop whites fine; add sauce made by melting two tablespoons butter in a pan, add two tablespoons flour, one teaspoon salt, dash pepper; when smooth, add one cup of milk, and stir until thick. Put over slices of buttered toast. Mash yolks with one-fourth teaspoon salt, mustard and paprika and one teaspoon lemon juice. Force through a sieve on top of whites of eggs and toast. Serve very hot.

MRS. H. R. VAN DEUSEN.

Egg Omelet.

Three eggs; three-fourths tablespoon corn starch; three-fourths cup of milk; one saltspoon salt; beat yolks and whites separately; add salt to yolks; mix corn starch and milk; add to yolks; stir in beaten whites; cook slowly in a hot covered pan well buttered. When cooked on bottom remove cover; put in oven to brown quickly.

MRS. F. H. DOANE.

Shirred Eggs.

Heat a dish large enough to hold the number of eggs to be cooked (or individual egg cups); melt in it small piece of butter, slip the eggs that have been broken into the hot dish, sprinkle with pepper and salt, adding a tablespoon of cream for every two eggs. Bake four or five minutes or cook in a steamer.

MRS. D. L. JEWELL.

Scrambled Eggs.

Put a tablespoon of butter into a hot frying pan; have ready one-half dozen eggs broken in a dish, salted and peppered; turn them (without beating), into the hot butter; stir them one way for five minutes, or until they are mixed. Turn them over to toast or serve plain.

MRS. GEORGE W. TAPPAN.

Deviled Eggs.

Boil eggs twenty minutes; put in cold water till cold; shell, cut eggs in half lengthwise. Mix the yolks with boiled salad dressing allowing one teaspoon to an egg. Beat to a cream then fill each half and serve on lettuce leaves.

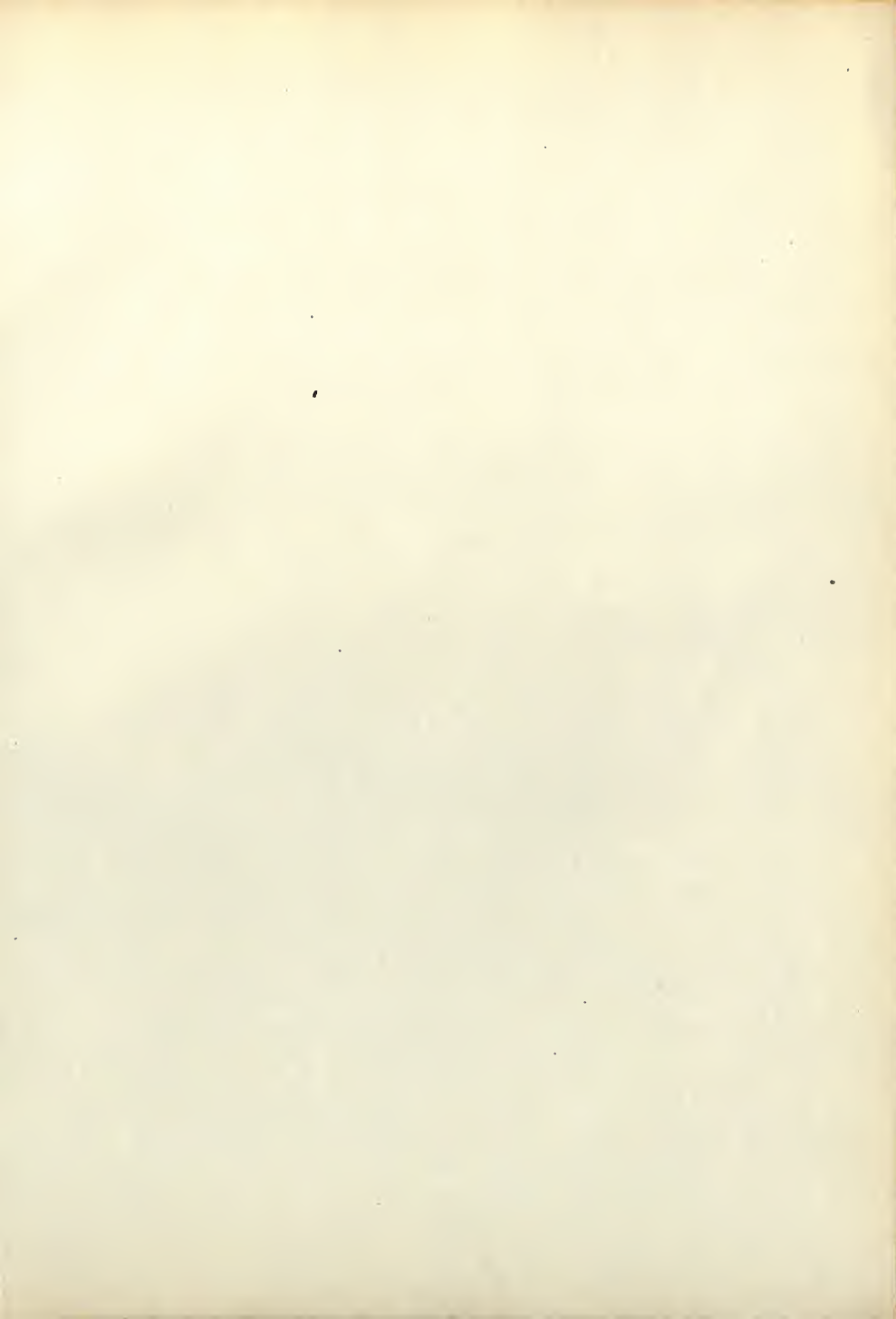
Dressing—Yolks of two eggs beaten; one teaspoon salt; one of mustard; one-half teaspoon pepper; four tablespoons condensed milk; one-half cup vinegar; one-half cup water; stir well; boil till thick. Before using, add a little whipped cream.

MRS. E. A. WILDT.

Eggs for Garnishing.

Drop hard boiled eggs in the vinegar of pickled beets. Let remain until colored. Slice and use for garnishing.

M. H. P.



C H E E S E

Cheese Cream Toast.

Toast slices of stale bread and cover them slightly with grated cheese; make a cream out of a pint of milk and two tablespoonfuls of flour—this will be sufficient for ten slices. The milk should be boiling and the flour should be mixed with a little cold water before stirring into the boiling milk. When cream is cooked, season with salt and butter. Set the toast and cheese in hot oven for three or four minutes, then pour the cream over them. CONTRIBUTED.

Cheese and Macaroni.

Break a half pound of macaroni into pieces an inch or two long, then drop into boiling water, put in a teaspoonful of salt, boil for about 20 minutes, drain well, then put a layer of this in bottom of a well buttered baking dish, upon this sprinkle some grated cheese, a small piece of butter, a little salt and some flour; then add another layer of the macaroni, and so on, until the dish is filled; sprinkle top layer with cracker crumbs and cover the whole with milk. Bake in oven one-half hour. VIRA DECKER GORMAN.

Cheese Souffle.

Three tablespoons flour, three tablespoons butter, three eggs, one cup of milk, one cup grated cheese, and one-half teaspoon salt. Hot oven. MRS. N. W. HOWARD.

Sap-Sago Rarebit.

Three pounds plain cheese and one-half of a sap-sago cheese grated. Put in double boiler and just cover with milk. When this is dissolved add two tablespoonfuls of corn starch dissolved in a little milk, and salt to taste. Put in glass jars in a cool place. This will keep for weeks. Heat before serving on either toast or crackers. Sprinkle paprika over the top. MISS HELEN F. CONNELL.

Cheese Balls.

Scrape the outside of a Camembert cheese and press the cleaned part through a sieve. Add two tablespoonfuls of fine chopped pimento and mix thoroughly. Roll the mixture into small balls, press

two or three pecan meats on the outside of each ball. Cream cheese may be used in the same way by adding a little cream.

MRS. A. H. SCHLAGER.

Cheese Sticks.

One cup grated cheese, one tablespoonful butter, one-half cup flour. Mix all together and roll like pie crust. Cut in narrow strips and bake until a light brown.

MRS. A. D. PRESTON.

Cheese Balls.

One cup grated cheese, whites of two eggs, beaten very stiff. Mix well together, bake into balls and drop into boiling fat. Cook until nicely browned.

MRS. A. D. PRESTON.

Scalloped Cheese.

Take three slices of bread well buttered, first trimming off outside crust. Grate one-fourth pound of any good cheese. Lay bread in layers in buttered baking dish, sprinkle over it the grated cheese, salt and pepper to taste. Mix two well beaten eggs with three cups of milk and pour it over bread and cheese. Bake in hot oven as you would cook bread pudding.

MRS. H. S. GORMAN.

Cottage Cheese.

Put a pan of sour or thick milk on the back of stove and let it scald until the whey rises to the top (do not let it boil as the curd will become too hard). Place a cloth over a sieve and pour the whey and curd into it, leaving it to drain for two or three hours. Then put in a dish and make fine with a spoon, adding a teaspoonful of salt, a tablespoonful of butter, pepper to taste, and enough sweet cream to make cheese the consistency desired. Keep in a cool place.

MRS. SAMUEL DECKER.

Cheese Patties.

One pound of chopped cheese, one-half cup of butter, two and one-half cups flour, one-half teaspoonful cayenne pepper, one teaspoonful salt, two eggs beaten thoroughly. Mix butter, flour and cheese thoroughly, then add other ingredients. Roll out about as thick as pie crust. Cut out and bake in a very hot oven to a golden brown.

MRS. W. M. RUTH.

English Monkey.

One cup stale bread crumbs, one cup milk, one tablespoonful butter, one-half cup soft, mild cheese cut in small pieces, one egg, one-half teaspoonful salt, few grains of cayenne. Soak bread crumbs fifteen minutes in milk. Melt butter, add cheese, and when cheese has melted, add soaked crumbs, egg slightly beaten, and seasonings. Cook three minutes and pour over toasted crackers.

MRS. L. H. DORCHESTER.

Cheese Fondue.

One cup of scalded milk, one cup soft stale bread crumbs, one-half cup mild cheese cut in small pieces, one tablespoonful butter, one-half teaspoonful salt, yolks three eggs, whites three eggs. Bake twenty minutes in a moderate oven. MRS. L. H. DORCHESTER.

Welsh Rarebit.

Beat two eggs very light, and add to them a half cup rich milk or cream, half a level teaspoon each of salt and French mustard; half pound rich American cheese grated or cut very thin. Put two tablespoons butter into a pan, and when melted add the cheese mixture, and stir constantly until thick and creamy. Serve on squares of hot toast. MRS. J. B. PRESTON.

Welsh Rarebit.

One quart milk; two large cooking tablespoons butter; two of flour; four eggs; one pinch of soda; salt, and small shake or cayenne pepper; one pound grated cheese. Blend hot butter and flour, add milk, grated cheese, beaten eggs, soda, salt, and pepper.

MRS. RUEL JADWIN.





SANDWICHES

Boston Sandwiches.

Mash baked beans smooth and mix with equal amount of finely chopped ham. Season with Worcestershire sauce and spread between thin slices of Boston brown bread cut in triangles.

MRS. S. R. HALL.

Soused Mackerel Sandwiches.

For thirty-six sandwiches use small can soused mackerel, take out all bones, break up small, mix with three-fourths cup of boiled salad dressing, to which half cup whipped cream has been added, beat all together to a cream and spread on thin bread and butter.

MRS. E. A. WILDT.

Deviled Sandwiches.

With a silver fork mash the yolks of two hard cooked eggs and a fourth of a pound of soft cheese to a paste, chop the whites of the eggs and a tablespoon of capers fine and add with a seasoning of salt, pepper and mustard. Moisten with a little salad dressing and spread between small squares of graham bread.

MRS. S. ROLAND HALL.

Cheese and Nut Sandwiches.

One cake cream cheese, add sufficient cream to enable you to spread it like butter, season with salt and pepper and add chopped English walnuts and olives, mix thoroughly and spread between slices of bread.

MRS. WILLIAM M. CURRY.

Russian Sandwiches.

Spread thin slices of Boston brown bread with butter and cream cheese, spread also an equal number of slices cut and buttered with fine chopped olives mixed with mayonnaise. Press together in pairs with a crisp heart leaf of lettuce between each pair.

MRS. WILLIAM M. CURRY.

Cucumber Sandwiches.

Butter thin slices of brown bread and spread slices of cucumber and mayonnaise between.

MRS. WILLIAM M. CURRY.



Puddings and Sauces

Raisin Puffs—No. 1.

Two eggs; scant half cup butter; one-half cup sugar; one cup milk; one cup chopped or ground raisins; two cups flour; one-half teaspoon soda; one teaspoon cream tartar, or two teaspoons baking powder. Fill buttered cups half full, and steam one-half hour. Set cups in pan of boiling water on top of stove or in the oven. Cover closely to keep in the steam. Serve with whipped cream or any sauce preferred.

MRS. JOHN H. KEMP.

Raisin Puffs—No. 2.

One egg; one tablespoon sugar; two tablespoons melted butter; half cup milk; one cup flour; half cup chopped raisins; one teaspoon baking powder.

MRS. JOSEPH H. JEREMIAH.

Jam Pudding.

Two eggs; one cup sugar; cup and a half flour; half cup milk; butter the size of walnut; two teaspoons baking powder. Add half cup blackberry jam, or any kind of fresh fruit may be used. Put in custard cups and steam thirty minutes.

MRS. WILSON.

Carrot Pudding.

One-quarter pound grated carrot; quarter pound chopped suet; quarter pound flour; quarter pound raisins; quarter pound currants; one egg; half teaspoon cinnamon; quarter teaspoon cloves; quarter pound sugar. Salt. Put in pail and boil three hours.

MRS. J. B. PRESTON.

Carrot Pudding.

Cup and a half flour; one cup sugar; one cup chopped suet; one cup raisins; one cup currants; one cup carrots, and one cup potatoes grated raw; one teaspoon soda. Steam two hours. Serve with a sauce.

MRS. W. S. BATCHELLER.

Raspberry Tapioca Pudding.

One-half cup tapioca, cover with two cups of water, and let stand over night. In the morning place in double boiler with one-

half cup of sugar and a little salt. Boil until it thickens, adding a little water if necessary. When it begins to thicken add one pint of canned raspberries with juice. Stir well and boil until clear, adding a little sugar and a little water if necessary. Remove from fire when thick and clear, but before it becomes gluey. Serve very cold with sweetened whipped cream. Fresh berries may also be used.

MRS. M. J. SHIELDS.

Lemon Pudding.

Grated rind and juice of one lemon; one cup sugar; one pint boiling water; two heaping tablespoons corn starch; pinch salt. Put water and sugar in double boiler. Add corn starch and lemon. Stir in beaten whites of two eggs after taking from fire, beating constantly. Put in mold and serve with sauce.

Sauce—One pint milk; yolks of two eggs; good teaspoon of corn starch; one-half cup sugar. Cook until sauce is the thickness of cream. Vanilla. Serve six.

MRS. EUGENE HEELEY.

Suet Pudding.

One cup suet chopped fine; one cup molasses; two-thirds cup raisins; one-third cup currants; one cup sweet milk; cup and a half flour; one teaspoon soda; two-thirds teaspoon cinnamon; a little nutmeg, and a pinch of cloves. Steam two hours.

MRS. A. K. ADAMS.

Rice Pudding.

Half cup rice; one and one-half cups milk; one cup sugar; raisins. Bake from two and a half to three hours.

MISS ELIZABETH DOERSAM.

Sponge Pudding.

Half cup butter; half cup sugar; one cup milk; three cups flour; two eggs; one heaping teaspoon baking powder; one cup raisins. Steam two hours.

MRS. G. F. REYNOLDS.

Chocolate Pudding.

One cup sugar; one cup milk; two cups flour; two tablespoons butter; two eggs; four squares of chocolate; two teaspoons baking powder. Steam one hour.

MRS. JADWIN.

Steamed Chocolate Pudding.

Two-thirds cup sugar; three large teaspoons cocoa; one cup flour; one teaspoon baking powder. Sift flour and baking powder together. Melt three tablespoons butter and stir into one-half cup milk. One beaten egg. Steam one hour and a half, and serve with whipped cream.

MRS. F. W. OGDEN.

Peach Short Cake.

Make crust as for strawberry short cake. When baked split in two; butter and put peaches, cut in small pieces and sweetened, on each layer. Serve with whipped cream. MRS. M. J. SHIELDS.

Strawberry Short Cake.

Three level cups flour; three teaspoons baking powder; scant teaspoon each of sugar and salt sifted together; scant half cup of melted lard or butter; one and a half cups milk. Stir together like cake batter, using strong spoon. Grease around pie or layer cake tins and drop batter into it. Bake in a hot oven. When it has risen sufficiently brown in upper part of oven if necessary. When done make two layers by cutting with a sharp knife. Butter and spread each layer with the strawberries previously mashed and sweetened. Place layers together, and serve with sweetened whipped cream on upper layer. MRS. M. J. SHIELDS.

Fig Pudding.

One cup brown sugar; one cup suet; one cup bread crumbs; one cup sweet milk; two eggs; one-half pound figs, chopped fine; one teaspoon baking powder. Steam three hours.

Sauce—Cream one cup powdered sugar with one-half cup butter. Melt over steam. Add flavoring and one-half cup of cream.

MRS. C. D. JONES.

Fig Pudding.

One-half pound figs; one-half pound grated bread crumbs; two and one-half ounces powdered sugar; three ounces butter; two eggs; one cup milk. Chop figs fine and mix with butter and gradually add the other ingredients. Butter a mold, pour in the pudding, cover closely and steam three hours. Serve with sauce.

MRS. F. SHIDEL.

Cherry Pudding.

Mix one teaspoon baking powder with one cup of sifted flour and a little salt. One large teaspoon of butter; one-quarter cup of sweet milk. Spread this into a pudding dish and cover with a layer of canned cherries. Steam for half an hour. Serve with sauce made of the cherry juice sweetened and thickened with corn starch to the consistency of cream.

MRS. S. WARD.

Prune Pudding.

Stew one-half pound prunes. Remove meats from stones and chop nuts and prunes very fine. To this add one-half teaspoon baking powder. Mix thoroughly. The whites of four eggs beaten stiff; add half cup sugar, mix with prunes. Butter pudding dish, place in pan of hot water and bake twenty minutes.

MRS. R. WARD.

Baked Apple Pudding.

Butter pudding dish and fill it nearly full of sliced apples. Sprinkle with sugar. One tablespoon melted butter; half cup sugar; half cup milk; one egg; one heaping teaspoon baking powder. Bake until apples are done. Serve with milk or sauce. MRS. SEWARD.

Apple Batter Pudding.

Butter size of an egg; one-half a cup of sugar; one well beaten egg; one cup milk; two cups pastry flour sifted with one and one-half teaspoons baking powder. Stir into this as many sliced apples as you wish and bake. Peaches or berries may be used instead of apples. MRS. G. M. SHELLY.

Baked Apples Stuffed With Neufchatel Cheese.

Core and pare eight or ten fine flavored apples. Boil two cups each of sugar and water to a syrup and in it cook the apples until tender, turning them often to keep the shape. Put the apples on an agate pan, dredge with granulated sugar, and set into the oven to glaze. Remove them to a serving dish and fill the centers with cheese, and pour the syrup reduced by cooking around the apples. Serve with sugar and cream as a desert dish at luncheon or dinner. BOSTON COOKING SCHOOL.

Indian Pudding.

One-half cup cornmeal; butter size of a small egg; pinch of salt. Scald with cup of boiling water and stir well. Place three cups of milk in double boiler, stir in cornmeal; boil until it makes a smooth gruel. Remove from fire and place in baking dish with two beaten eggs, generous half cup of sugar, spice to taste. Bake until thick and brown. If it becomes too thick before done, add more milk. Serve with whipped cream flavored with maple sugar.

MRS. M. J. SHIELDS.

Graham Pudding.

One-half cup of brown sugar; one-half cup of molasses; one cup of raisins; one cup sweet milk; one teaspoon of soda; two cups of graham flour. Serve with sauce.

MRS. J. G. McCONNELL.

Tapioca Pudding.

Soak four tablespoonfuls of pearl tapioca in water three hours, draining off water; boil fifteen minutes in about a quart of milk (in double boiler). Beat the yolks of four eggs; add to them a coffee cupful of sugar, stir into the pudding five minutes before taking off the fire. Flavor with vanilla. Beat the whites of the eggs to a stiff froth with five tablespoonfuls of powdered sugar. Cover the pudding with it and brown in oven. Serve with cream.

MRS. WILLIAM M. CURRY.

Maize Pudding.

One and one-half cups cornmeal; one-half cup flour; one-half teaspoon salt; one teaspoon soda; one-half teaspoon ginger and allspice; one cup sweet milk; one-half cup molasses; one cup sour milk; cup and a half raisins. Put in steamer and steam two hours.

MRS. J. L. CRAWFORD.

Poor Man's Pudding.

One-half cup chopped suet; one-half cup raisins; one-half cup currants; one and a half cups grated bread; one cup of flour; one teaspoon baking powder; one-half cup brown sugar; one pint of milk. Mix all together and steam two hours. Serve with hard sauce.

MRS. CHAS. C. BATTENBERG.

Huckleberry Puffs.

Two eggs; one-half cup butter; one cup sweet milk; one generous cup of huckleberries sprinkled well with sugar; two cups of flour; three teaspoons of baking powder. Steam twenty minutes in ten well buttered jelly glasses. Serve with any desired sauce.

MRS. M. J. SHIELDS.

Corn Starch Souffle.

One-half an ounce of corn starch; one cup full of milk; one tablespoon full of sugar; quarter of a teaspoon of vanilla extract; two eggs; pastry to line dish. Blend corn starch with a little milk and stir it into one cup full of boiling milk. Cook for two minutes, then add sugar, yolks of eggs and vanilla. Beat the whites of eggs and stir lightly into mixture. Pour into the lined dish and bake twenty minutes. Shake a little sugar over the top and serve at once with chocolate sauce.

MRS. W. N. BROOKS.

Cottage Pudding.

One cup of milk; two eggs; one tablespoon butter; one cup sugar; three teaspoons baking powder; about one pint flour to thicken. Rub the butter and sugar to a cream and add the well beaten eggs, then the milk, stirring all well. Place in buttered pudding dish and bake thirty minutes. Serve hot with sauce.

MRS. LITTLE.

Orange Pudding.

Pare five oranges and cut into thin slices. Pour over them one coffee cup sugar. Boil one pint milk, add while boiling the yolks of three eggs, one tablespoon of corn starch made smooth with a little milk. Stir until it thickens, then pour over the fruit. Beat whites of eggs to stiff froth, add two tablespoons powdered sugar, pour over the custard and brown in the oven.

MRS. HOUGHTON.

Floating Island.

Separate whites of three eggs from the yolks; add to whites one tablespoon of sugar and beat to a froth. Take one quart of milk and let it come to a boil. Drop in the beaten whites. When done skim out in a plate. Add to boiling milk the beaten yolks of the eggs, one tablespoon of corn starch, dissolved in a little milk; add sugar to taste. When cold pour in dish and slide whites over. Flavor with vanilla.

MRS. ADEL MOORE.

St. James Pudding.

One cup molasses; one cup sweet milk; one-half cup butter; one even teaspoon soda; one-half tablespoon spices; flour to make stiff as cake. Steam two hours. Use hard sauce.

MRS. C. D. JONES.

Suet Pudding.

One cup molasses; one cup sweet milk; one cup suet chopped fine; three cups flour; one teaspoon soda; one cup raisins. Steam three hours. Serve with sauce.

Sauce—Cream together one cup sugar and half cup butter. Add three tablespoons boiling water, and steam in double boiler. Before removing from stove, whip in the beaten white of one egg and flavor with vanilla.

MRS. WILLIAM J. DOUGLAS.

Suet Pudding.

Sift twice one and one-half cupfuls of flour with one teaspoon of baking powder, half a teaspoon of salt and one-fourth teaspoon each of cloves and cinnamon. Chop into this half a cupful of suet. Add one-half cup stoned raisins. Mix well with flour. Beat together half a cup of milk and molasses, and stir with other ingredients. Steam one hour and a half.

Sauce—Cream a lump of butter the size of an egg; add a scant cupful of sugar, one tablespoon of flour, and gradually a generous half cup of boiling water. Cook a few minutes and add a wine glass of wine and brandy.

MRS. F. W. OGDEN.

Baked Apple Cup.

Pare and chop fine four tart apples. Beat two eggs until light. Add one tablespoon butter, one cup milk, one cup flour, one teaspoon baking powder, one-fourth teaspoon salt. Add chopped apples. Mix well. Put into greased cups and bake in moderate oven about twenty minutes. Serve with hard sauce. One-half this mixture makes six cups.

MRS. J. B. PRESTON.

Lemon Pudding.

One tablespoon corn starch dissolved in water; one cup hot water; one cup sugar; grated rind of one lemon. When nearly cold

add the beaten whites of two eggs. Then take yolks of eggs, one pint of milk, one teaspoon corn starch, three tablespoons sugar. Cook in double boiler. Pour this over the above, and serve when cold.

MRS. CLARK.

Pineapple Bavarian Cream.

Cover a level tablespoon of gelatine with cold water. When soft add one-fourth cup hot milk. Stir until gelatine is dissolved. Beat a half pint cream until thick and as you do so slowly add the cooled gelatine, a little at a time. Then add half a glass of pineapple marmalade or preserved pineapple. Put it in a mould, and set in cold place to become firm.

MRS. WILSON.

Elm Park Plum Pudding.

Two cups bread crumbs; one cup suet; one cup molasses; one cup warm water; one teaspoon salt; one teaspoon cinnamon; one teaspoon cloves; one teaspoon saleratus; one full cup of flour. Boil or steam four hours.

MRS. CHAS. MILLER.

Plum Pudding.

One cup of raisins seeded; one cup of currants; one cup suet; three-fourths cup brown sugar; one-half cup milk; four eggs; small quantity each candied lemon and orange peel, citron, and nut meats; one grated nutmeg; one teaspoon cinnamon; one-fourth teaspoon allspice; one-fourth teaspoon ground cloves; one teaspoon baking powder; one cup flour. Steam three hours.

MRS. J. S. McANULTY.

Wine Sauce for Plum Pudding.

Two tablespoons butter, creamed with one gill pulverized sugar; beaten white of one egg; three tablespoons of Sherry. Set bowl in hot water and beat until frothy. Serve immediately.

MRS. J. S. McANULTY.

Hard Sauce.

Cream one large tablespoon butter to which add pulverized sugar and cream until the desired quantity is obtained. This is much better than the regulation hard sauce. Nutmeg may be added.

MRS. J. B. PRESTON.

Hard Sauce.

Have in readiness a warm but not hot bowl, and in it place a cup of powdered sugar, one-fourth cup butter, one teaspoon vanilla. Beat until well creamed.

Vanilla Sauce.

Put in sauce pan one tablespoon flour. Mix with it one-half cup sugar. Pour over this one pint boiling water. Let come to a boil, stirring constantly. Pour this slowly over one well beaten egg. Add vanilla and serve.

MRS. RUEL JADWIN.

Vanilla Sauce.

Cream half cup butter. Add gradually a cup sugar and stir until light and creamy. Place a rounding tablespoon flour in a sauce pan and moisten with a little cold water. Pour over it a pint of boiling water and cook until clear. At serving time pour the hot mixture into the butter, and stir until mixed. Flavor with vanilla.

MRS. A. H. SCHLAGER.

Apple Sauce for Pudding.

Two apples; white of one egg; half cup sugar. Beat egg, add sugar, grate apple and beat all together.

MISS FOOTE.

Pudding Sauce.

The white of one egg beaten stiff. Beat in half cup sugar. Then add yolk well beaten. Flavor. Just before serving add two table-spoons boiling water.

MRS. PRESTON.

Pudding Sauce.

Half cup butter; one cup powdered sugar; one-fourth cup boiling water; white of one egg beaten to a foam. Cream the butter. Add sugar and flavoring. Just before serving add the boiling water, then add the egg and beat until quite foamy.

MRS. JOSEPH JEREMIAH.

Foam Sauce.

Three eggs, yolks and whites beaten separately; one cup pulverized sugar. Stir beaten yolks and sugar together. Put in double boiler until creamy. When ready to serve, add whites of eggs and flavoring.

MRS. FOOTE.

Sauce for Sponge Pudding.

One tablespoon butter; one tablespoon flour; one cup sugar; one-eighth nutmeg grated; one teaspoon vanilla; two cups hot water. Boil.

MRS. G. F. REYNOLDS.

Sauce for Apple Batter Pudding.

Mix one tablespoon of flour with one of butter. One cup boiling water and half cup sugar. Boil all together and flavor to taste.

MRS. G. M. SHELLY.

Corn Pudding.

Scrape a dozen ears of full grown corn by slitting each row of kernels with a sharp knife and then with the the back of the knife, scraping all the soft part off, leaving the empty hull on the cob. Add a pint of milk, a cup of sugar, a teaspoonful of salt and a table-spoonful of melted butter. Bake three hours in a moderate oven. This may be prepared in winter from canned corn, and makes an excellent variety in vegetables to serve with meat, if the sugar is left out.

MRS. W. M. RUTH.

Wine Jelly.

One box of gelatine; one pint of cold water; rind of one and juice of three lemons. Let this stand one hour, then add two and a half pints boiling water, two pounds sugar, one large tumbler cooking wine, five tablespoons brandy. Strain through a thin cloth. Set aside in moulds to cool. This must stand twenty-four hours to cool.

MISS JESSICA C. RIPPLE.

Corn Starch Pudding.

One pint milk; two tablespoons corn starch; three tablespoons sugar. Let all boil, and after taking from fire whip in the well beaten whites of three eggs. Serve with sauce.

Sauce—One pint milk; yolks of three eggs; three tablespoons sugar. Let boil until it thickens and flavor with vanilla.

MRS. EUGENE HEELEY.

Rice Cups.

Rice boiled in milk or water. When cooked add one egg, beaten, one-half cup of sugar. Mould in cups. Serve with soft custard or canned strawberries.

MRS. S. H. STEVENS.

Marshmallow Whipped Cream Dessert.

One pint of cream whipped very stiff. Add one-fourth pound marshmallows cut in small pieces, one-fourth pound walnut meats. Flavor to taste. Serve in sherbet glasses. MRS. A. D. PRESTON.

Spanish Orange Sponge.

To a pint of orange juice or half orange juice and water add half a box of gelatine which has been dissolved in a little water. Sweeten the orange juice to taste and add the grated peel of one orange. Beat the whites of three eggs till very stiff and gradually beat them in with the orange juice; beat for about four or five minutes. Thoroughly chill a mold. Line it with sections of the orange and pour the sponge mixture gently in. Place on ice until serving time and then turn out on a dish and serve with a lemon custard sauce made from the yolks of the eggs.

MRS. W. M. RUTH.

Pineapple With Rice.

Remove rind from pineapple; cut across in slices a quarter inch thick. Cut slices into even quarters. Arrange quarters diagonally around a mound of boiled rice. Place the sprout of the pine in center of the rice. Have the rice sweetened and flavored. Sherry or maraschino are excellent for this purpose.

MRS. WILLIAM N. BROOKS.

Whipped Rice.

Boil three-quarters of a cup of rice until tender; add a pinch of salt and boil rice dry. Beat a little until rice gets flaky. When cold add one-half pint of cream previously whipped. Also add a little sugar and a little vanilla. Stir in the rice and put in a cool place until serving time.

MRS. W. M. RUTH.



PIES

Mince Meat.

Two pounds beef, one pound suet, five pounds apples, one pound currants, two pounds raisins, one-half pound citron, one tablespoon of mace, one tablespoon allspice, one tablespoon cinnamon, one tablespoon of cloves, one tablespoon of salt, one whole nutmeg, two quarts cider, one-half pint molasses, two pounds brown sugar.

MRS. S. S. HARDS.

Orange Cream Pie.

Beat thoroughly the yolks of two eggs with one-half cup sugar. Add one heaping tablespoonful of flour and one even tablespoonful of corn starch, dissolved in milk. Pour this into one pint of boiling milk and let cook about three minutes. Flavor with extract of orange. Put in baked crust. Beat whites to a stiff froth, add one-half cup sugar, spread on top and brown.

MRS. A. D. PRESTON.

Currant Pie.

One cup of dried currants, two cups water, one-half cup sugar. Boil together until soft. Add one teaspoon of cornstarch, dissolved in one tablespoon of cold water. Cook three minutes. Add one-half teaspoon of almond extract and bake in two crusts.

MRS. A. D. PRESTON.

Pie Crust.

Two and one-half cups of flour, one cup of lard, one-half cup of cold water. Rub the lard into the flour, have the water very cold, add, and mix quickly. Take a new slice of paste each time for the top crust, using trimmings for under crust.

SARAH F. CLARKE.

Pie Crust.

If it is desired to have pie crust to come out flaky, and not take up the juice of the fruit or the other filling, brush the under crust with the partly beaten white of an egg before putting in the filling.

One-half pound butter and lard mixed; one pound flour. Mix with ice water, and a pinch of salt. Handle as little as possible.

MRS. A. H. SCHLAGER.

Lemon Pie.

Three-quarters cup sugar; rind and juice of one lemon; one tablespoon water; four eggs; pinch salt; pinch cream of tartar. Boil sugar, water, rind and juice of lemon until sugar is dissolved. Add well beaten yolks of eggs. Cook until quite thick, stirring constantly. Beat whites to stiff froth with pinch of salt and cream of tartar. Add whites to lemon mixture, stirring lightly. Put in crust and brown in oven.

MRS. WM. N. BROOKS.

Mock Mince Meat.

One peck of green tomatoes; half peck apples; two pounds raisins; two pounds currants; six pounds brown sugar; one cup vinegar; two tablespoons salt; two tablespoons cloves; two tablespoons cinnamon; two tablespoons allspice; grated juice and rind of two oranges and two lemons. Chop and drain tomatoes, add seasoning and chopped fruit; then brown sugar and vinegar. Cook slowly three hours.

MRS. F. A. WAGNER.

Cocoanut Pie.

One-half pound of pulverized sugar, one-fourth pound of butter, one-half pound of cocoanut, grated, whites of six eggs. Line dish with crust, put mixture in and bake.

MRS. C. B. DERMAN.

Cocoanut Pie.

One quart of milk, scalded, butter size of an egg, put in milk and cooled. One cup of sugar, four eggs well beaten, one cocoanut, grated. Pinch of salt. This makes two pies.

MRS. S. H. STEVENS.

Sour Cream Pie.

One cup of sour cream, one cup of seeded raisins, one egg, one cup of sugar, one tablespoon of flour, one tablespoon of vinegar, one-half teaspoon of cinnamon, one-fourth of cloves, one-half of nutmeg. Bake with two crusts.

MRS. CHAS. DERMAN.

Cheese Pie.

Into one cup of cottage cheese beat two tablespoons of rich cream, three beaten eggs, one teaspoonful of melted butter, one teaspoonful of vanilla, sugar to taste. Line deep pie dish with puff paste and fill with the mixture. Bake until set.

MRS. S. S. DERMAN.

Apple Cream.

Pare and core sour apples. Steam until tender, rub through sieve. To three-fourths of a cup of apple, sweetened and flavored to taste, add one-half cup cream, beaten stiff. Line patty tins with paste. Bake. Fill with apple cream and serve.

MRS. H. R. VAN DEUSEN.

Cranberry Pie.

Take ripe cranberries and with a knife split each one until you have one and one-half cups full or enough to nicely fill your tin. Put them in a dish and put over them one cup of sugar, one-half cup of water, one tablespoon of sifted flour, stir it all together and put it into your crust. Cover with an upper crust.

MRS. C. B. STEVENS.

Cream Pie.

One cup of cream, two large tablespoons of corn starch dissolved in one-half cup of milk, stir into the cream when it is boiling hot, remove from the stove and add the yolks of two eggs well beaten, one cup of sugar and a pinch of salt. Pour cream into baked crust and cover with meringue made of the beaten whites of the eggs to which two tablespoons of sugar has been added. Let brown slightly in oven.

MRS. C. B. STEVENS.

Cream Rhubarb Pie.

One quart of rhubarb, two cups of sugar, stir rhubarb together, add one tablespoon of corn starch and cook ten minutes; add yolks of two eggs and the whites for the meringue on top.

MRS. W. R. McCLAVE.

Pumpkin Pie.

One cup of pumpkin, three-fourths of a cup of sugar, two eggs beaten separately. One teaspoon of cinnamon, pinch of cloves, ginger, nutmeg and salt. Two cups of milk. Beat pumpkin, sugar, yolk of eggs and seasoning, add milk, beat again and last stir in whites of eggs beaten to a stiff froth.

MRS. A. H. SCHLAGER.

Pumpkin Pie.

One can of pumpkin, two cups of sugar, two tablespoons of flour, two eggs beaten light, nutmeg and cinnamon. One quart of milk. This makes two pies.

MRS. C. C. LAUBACH.

Molasses Crumb Pie.

One-half cup of molasses, one cup of boiling water poured into the molasses. Pinch of soda put in this. One cup of flour and one-half cup of sugar mixed together. One level tablespoon of lard and butter mixed into the flour and sugar. Mix altogether and bake in pie crust.

MRS. C. C. LAUBACH.

Lemon Pie.

One cup of sugar, butter size of walnut, three eggs, beaten separately, two tablespoons of flour, juice of two lemons, one cup of milk. Cream butter and sugar, then add other ingredients, putting whites

of eggs in last. When mixture is cold, pour on baked pie crust and cover with whipped cream.

MRS. S. S. DERMAN.

Lemon Pie.

Two heaping tablespoons corn starch dissolved in a little cold water. Add one large cup of boiling water stirring until smooth. Let this boil a few minutes then add the beaten yolks of two eggs, the juice and grated rind of one lemon and one cup of sugar. Pour this on baked crust. Make meringue of whites of eggs. Brown in oven.

MRS. C. B. STEVENS.

One Crust Apple Pie.

Line pan with rich pie crust, fill with apples sliced very thin, add three-fourths of a cup of sugar, pinch of salt, butter the size of walnut and nutmeg or cinnamon. Cover with tin and bake for a time, then remove tin to let brown, and bake until apples are tender. Beat two eggs very light and pour over apples, return to the oven and leave until eggs are set.

MRS. A. H. SCHLAGER.

Raisin Pie.

Yolks of two eggs, one cup sour cream, one cup sugar, one cup raisins, three teaspoons each of all kinds of spices. Use whites of eggs for top.

MARY D. DOUGLAS.

Butternut Pie.

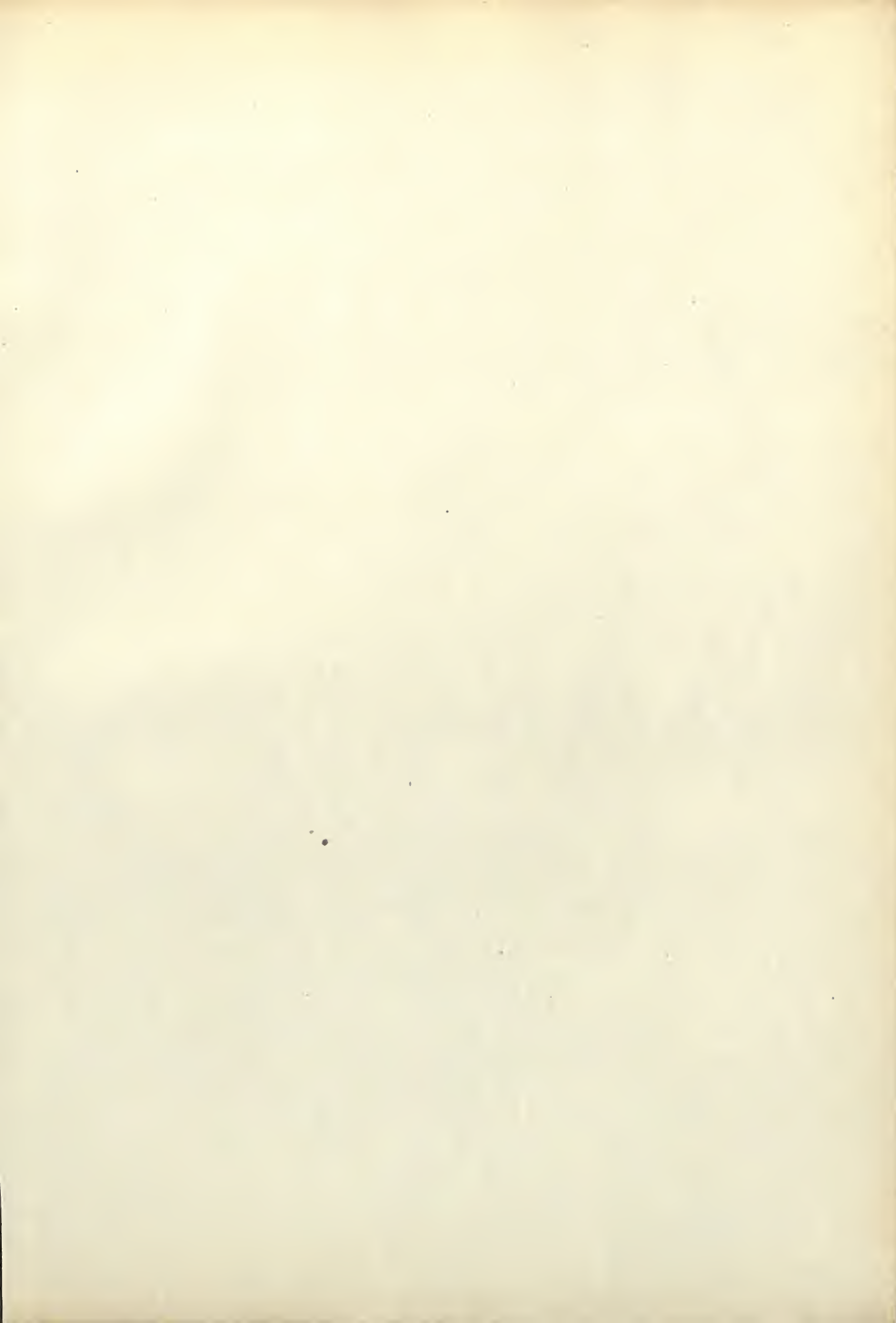
Two eggs beaten light, one cup sugar, one cup butternut meats mashed fine, two tablespoons of sweet cream, one and one-half cups sweet milk, pinch of salt. Bake with one crust. Put part of filling in pie and bake; when crust is set add rest and bake in slow oven.

MARY D. DOUGLAS.

Mock Cherry Pie.

One cup cranberries, one cup raisins, one cup sugar, one cup water, one tablespoon flour. Stew until cranberries crack open. When cool flavor with vanilla.

MARY D. DOUGLAS.





Frozen Desserts

Ice Cream.

Five ounces sugar, one quart cream. Flavor to taste and freeze.

Chocolate Sauce for Ice Cream.

Four ounces chocolate, one cup brown sugar, one-half cup milk
Cook until it hardens when dropped in water. MRS. E. C. DEAN.

Chocolate Sauce for Ice Cream.

Melt one ounce of chocolate over hot water. Add three table-
spoons of sugar, and half cup boiling water. Stir while heating to
the boiling point. Then add two cups sugar less the three tablespoons
previously used. Add another half cup water, and boil six minutes.
Let cool, and add a teaspoon of vanilla. MRS. W. R. McCLAVE.

Macaroon Mousse.

Whip one pint of thick cream very stiff; sweeten with a large
tablespoon of powdered sugar and then stir in a cup of crushed
macaroons. Turn into a mold and let it stand packed in ice and salt
for four hours. If wished extra nice serve with whipped cream
over it. MISS ROSS, Iowa.

Maple Mousse.

Beat until foamy the yolks of four eggs and put in double boiler
with one cup of maple syrup. Cook for fifteen minutes, stirring all
the while, then remove and beat until cold. Stir in one pint of cream
whipped stiff and the whites of the eggs. Pour into a mould, cover
and pack in salt and ice for about four hours.

MRS. WILLIAM J. DOUGLAS.

Biscuit Glace.

Yolks of four eggs; one cup of powdered sugar; one pint cream;
one teaspoon vanilla; cream sugar and eggs until very light. Whip
cream until very stiff. Then mix all together. Put in a mould, cover
with ice and salt, and leave for three hours.

MRS. RUEL JADWIN.

Currant Sherbet.

Boil two cups sugar and one quart water one-half hour. Add one pint currant juice and juice of one lemon. Let cool and freeze.

MRS. E. C. DEAN.

Lemon Sherbet.

One quart milk, one cup cream, two oranges, two lemons, one and one-half cups of sugar. Freeze milk and cream until nearly thick. Then add juice of oranges and lemons.

MRS. JUDSON J. McKIM.

Cranberry Sherbet.

One quart cranberries, add one quart water and cook well, then strain through a bag, do not squeeze much. Then boil the juice with one pound or more of sugar—according to taste—and a large table-spoonful of flour. It is ready to freeze when cold.

MRS. WILLIAM CURRY.

White Velvet Sherbet.

Three cups milk, one cup water, one and one-half cups sugar, juice of three lemons, one and one-half teaspoons lemons extract. Add water to milk, mix juice and sugar stirring constantly all the while, adding milk, add flavoring—freeze.

MRS. H. R. VAN DEUSEN.

Angel Parfait.

One cup sugar, one-half cup water, boil until it threads, pour on the beaten whites of two eggs, beat until cold. Add one teaspoon of vanilla and two cups of whipped cream. Pack in ice and salt for two hours.

MRS. GEORGE B. NICOL.

Maple Parfait.

One and one-half pint milk scalded in a double boiler. Yolks of four eggs and whites of three beaten together. Add one cup maple syrup to egg, and add all to heated milk. Cook until it makes a coating on the spoon—not too fast, and watch closely as it sometimes separates. When this is cold add one pint of whipped cream. Either chili—packed in ice or freeze as for ice cream.

MRS. JUDSON J. McKIM.

Lemon Ice.

The rind and juice of three lemons. Little more than a pint of boiling water, two full cups sugar, one quart water. Freeze. When frozen add the beaten whites of four eggs.

MRS. KING, Iowa.

Pineapple Sherbet.

Four cups milk, one and one-half cups sugar, one can grated pineapple. Mix the pineapple and sugar, then pour in the milk slowly. Freeze.

MRS. JUDSON J. McKIM.

Peach Ice.

One quart of ripe peaches, mashed fine, one quart of water, one pound of sugar. Boil water and sugar five minutes, when cold add peaches and juice of one-half lemon. Freeze.

MRS. C. B. STEVENS.

Lemon Ice.

One quart milk, one pint sugar, one pint cream, the juice of two oranges and two lemons and freeze.

MRS. A. H. SCHLAGER.

Coffee Frappe.

Two quarts water, one pound sugar, seven ounces coffee, white of one egg. Put coffee in double boiler, pour boiling water over it, stir occasionally for five minutes. Strain through a fine cloth. Add sugar, stir until dissolved and when cold add white of egg unbeaten. Freeze.

MRS. H. R. VAN DEUSEN.

Ice Cream Pudding.

Yolks of three eggs, one cup of milk, one and one-half cups pulverized sugar. Boil in double boiler stirring constantly. Whip one quart cream, sweeten to taste. Dissolve one tablespoon of Cox's gelatine in a little water and mix in the cream. Place alternate layers of custard and cream in a mould sprinkling chopped almonds and candied cherries in each layer. Close mould securely and place in a bucket of chopped ice and salt. Allow six hours or more for freezing. Turn out of mould on platter and serve at table.

MISS ROSS, Iowa.

Frozen Custard.

Put one quart and one-half pint of milk to boil, two eggs well beaten, two tablespoonfuls of sugar, two tablespoons flour, one teaspoon of vanilla. Mix flour and sugar, add to egg, add to milk and stir until it begins to thicken. Add vanilla. Cool and freeze.

MRS. H. R. VAN DEUSEN.

Strawberry Ice Cream.

One quart milk, one pint cream, one quart ripe thoroughly mashed strawberries, juice of one-half lemon, two large cups sugar dissolved in crushed berries, pinch of salt. Mix with cream and add milk. Amount of sugar used varies with tartness of berries.

MRS. JOHN KEMP.

French Ice Cream.

One-half pint milk, one-half pound sugar, one egg, one quart of cream. Beat egg, milk and sugar together and scald. Whip cream to a stiff froth and add to custard. Add one teaspoonful vanilla, you can add chopped nuts or cherries if desired.

MRS. A. H. SCHLAGER.

Caramel Ice Cream.

One quart milk, one and one-half cups brown sugar, one cup chopped nut meats, two eggs. Make a custard of half the milk and the yolks of the eggs. Melt the sugar in an iron pan—pour the custard while hot into the hot melted sugar, a little at a time. When cold add the remainder of the milk and nuts and freeze. To make this richer use one pint of milk and one pint of cream.

MRS. S. ROLAND HALL.

Maple Mousse.

Put two teaspoons granulated gelatine to soak in a half cup cold water. When dissolved put in hot water to become liquid. Beat one pint sweet cream to a foam. While beating, add gradually the prepared gelatine which has been allowed to cool, and one cup maple syrup, pinch of salt. Continue to beat until it begins to set. Place in mould, and pack in ice and salt for two hours.

MRS. J. B. PRESTON.

Fresh Strawberry Sherbet.

One quart water; one pint sugar; one quart fresh berries; juice of one lemon. Boil sugar and water five minutes. When cold, add juice of lemon and berries which have been mashed well. Freeze.

MRS. C. D. JONES.

Caramel Ice Cream.

Put one pound of brown sugar over fire, and when melted pour one pint over it. When cool add one teaspoon vanilla, strain and when ready to freeze add one quart of cream.

MRS. W. R. McCLAVE.

Frozen Rice Pudding.

One-fourth cup rice; one-half pint milk; one pint cream; one cup sugar; yolks three eggs; one teaspoon vanilla. Boil rice in a pint of water one-half hour. Cover with milk, and boil one-quarter hour longer. Press rice through wire sieve. Beat yolks and sugar together, and pour over rice. Add vanilla and turn out to cool. When cool put in freezer. When half frozen add whipped cream and freeze until it sets. Pack and stand aside. Turn out, in a mold. Serve with compote.

COMPOTE—One and a half cups sugar; half cup water. Boil to

thin syrup. Juice of half a lemon. Flavor with sherry. Cool. Put oranges on top and around base of pudding, and pour syrup over just before serving.

MRS. EUGENE HEELEY.

Orange Sherbet.

One quart milk; two oranges; two lemons; one pint sugar. Put sugar, lemon and orange juice together, then add milk. Freeze.

MRS. EUGENE HEELEY.

Caramel Mousse.

Make a caramel syrup of three-quarters cup sugar, and the same of boiling water. Pour it very carefully over well beaten yolks of six eggs and cook over boiling water until the mixture coats the spoon. Strain in a sauce pan and set this into ice water, and stir constantly until cold. Add two teaspoons vanilla, and fold in carefully the whip from one pint of rich cream. Turn into a mould, and pack in equal parts of ice and salt. Let stand from three to four hours.

MRS. F. P. CHRISTIAN.





Cakes and Icings

Fudge Cake.

Beat one-fourth cup butter to a cream and add one-half cup sugar. Gradually add one beaten yolk, one and one-half squares chocolate (melted over hot water), then one-half cup molasses, one-half cup sour milk, one-half cup hot water and one and a fourth cups sifted flour (or pastry flour), with one teaspoon soda. Bake in hot, well buttered muffin rings and serve hot with whipped cream.

MRS. W. R. McCLAVE.

Scotch Chocolate Cake.

Half cup butter; cup and a half granulated sugar; two whole eggs well beaten; half cup sour milk; one square Baker's chocolate, dissolved in half cup boiling water; one level teaspoon soda, sifted into two cups flour. Bake in two square pans, and put together with white icing. Bake in a rather slow oven.

MRS. J. FOSTER HILL.

Chocolate Loaf Cake.

One-half cup of sugar; one-half cup grated chocolate; one-half cup milk; yolk of one egg. Boil until thick as batter, let cool, then add one cup sugar, one-half cup butter, one egg, one cup sweet milk, one teaspoon saleratus, two cups flour.

MRS. N. W. HOWARD.

Chocolate Cake.

One cup of brown sugar and one-half a cup of butter creamed, yolks of three eggs, half a cup of sweet milk; one cup of flour; then add one teaspoon of baking soda dissolved in scalding water, then add the other cup of flour. Add filling last.

Filling—One cup of brown sugar, one cup of grated chocolate; one-half a cup of milk; let this become thoroughly dissolved on stove; when cold, add to cake.

MRS. SEWARD.

Chocolate Cake.

Cup and a half sugar; half cup butter; two eggs; half cup milk; half teaspoon soda; two cups flour; quarter cake chocolate.

Cook the chocolate, milk and yolks of eggs before putting into the cake. Add them the last thing. MRS. A. K. ADAMS.

Black Chocolate Cake.

One-half cup butter creamed with a cup and a half sugar; one teaspoon soda; one-half cup cold water; two squares chocolate dissolved in half cup hot water; two cups flour; two eggs added last without beating; one teaspoon vanilla. MRS. GEO. B. NICOL.

Molasses Cake.

One cup of sour milk; a half cup of sugar; one cup of molasses; a half cup of butter; one egg; one teaspoon soda; half a teaspoon of salt; one teaspoon cinnamon; one-fourth of a teaspoon of cloves; half a cup of chopped raisins; flour to stiffen.

MRS. G. B. NICOL.

Soft Ginger Bread.

One cup molasses; one-half cup of butter and lard mixed; one-half cup sugar; one egg; one cup of milk, sour or sweet; three cups flour; one teaspoon soda, ginger and cloves.

MRS. N. W. HOWARD.

Soft Ginger Bread.

One cup brown sugar; one cup milk (sweet or sour); one cup baking molasses; one cup of melted butter and lard mixed; two eggs; one dessert spoon of soda, dissolved in a little hot water; one tablespoon ginger; one tablespoon cinnamon; about two cups of flour; mix all together and keep in a cool place. Bake when wanted.

MRS. F. A. NEWBURY.

Binghamton, N. Y.

Chocolate Cake.

One-half cup butter; one and one-half cup sugar; two cups flour; one-half cup milk; three teaspoons baking powder; two eggs; a scant half bar of Baker's chocolate dissolved in one-half cup boiling water.

MARY D. DOUGLAS.

Chocolate Cake.

One-half cup butter; one cup sugar; two small eggs; one-half cup milk; one and one-half cups flour; two and one-half teaspoons baking powder; two squares Baker's chocolate melted; one-half teaspoon vanilla. Cream the butter, add sugar gradually and yolks well beaten; then whites of eggs beaten till stiff. Add milk, flour mixed and sifted with baking powder, and beat thoroughly. Then add chocolate and vanilla. Bake forty minutes in a shallow cake pan.

MRS. L. H. DORCHESTER.

Coffee Cake.

Two cups brown sugar; one cup butter; one cup molasses; one cup strong coffee; four eggs; one teaspoon soda; two teaspoons cinnamon; one teaspoon cloves; one grated nutmeg; one pound raisins; one pound currants; four cups flour.

MRS. J. B. PRESTON.

Dutch Apple Cake.

One pint of flour; two teaspoons baking powder; one-half teaspoon salt; large tablespoon butter rubbed in flour; one egg; three-quarters of a cup of milk. This makes a nice soft dough. Spread in a shallow pan half an inch thick and have ready six nice tart apples cut in eighths arranged nicely on top. Sprinkle sugar and cinnamon on top of apples; bake in an even oven one-half hour.

MRS. C. SPRUKS.

Chocolate Spice Cake.

Melt one-fourth pound chocolate, one-fourth cup brown sugar, one-fourth cup of hot water. Stir these until smooth. Cream one and one-half cups of brown sugar and one-half cup of butter. Two eggs. Add hot chocolate mixture, two teaspoons cinnamon, one of cloves, one-half of a nutmeg, one cup of raisins, one cup of currants, one cup of nut meats, one cup of sour cream, small teaspoon of soda, three cups of flour, one teaspoon baking powder.

MRS. C. B. DERMAN.

Boiled Spice Cake.

Two cups of sugar, one-half cup lard; one-half cup butter; two cups hot water; small teaspoon salt; two heaping teaspoons cinnamon; one of cloves; one pound of raisins. Put together and let come to a boil. When cool add two teaspoons of soda dissolved in one tablespoon of hot water. Beat well and when cold add four cups of flour. Bake one hour in a moderate oven. MRS. C. B. DERMAN.

Apple Sauce Cake.

One and a half cups sugar; one-half cup of butter; two and a half cups flour; one and a half cups apple sauce; one cup raisins; one teaspoon soda; one teaspoon each nutmeg, cinnamon and cloves. Bake in a moderate oven. Ice.

MRS. J. L. CRAWFORD.

Molasses Cake.

One cup sugar; one cup lard; two eggs; one cup molasses; one cup warm water; one teaspoon each cinnamon, ginger, soda and salt; three even cups flour. Bake in sheets and cut in squares.

MRS. J. L. CRAWFORD.

Good Molasses Cake.

One cup molasses; half cup butter and lard; one cup boiling water; two scant teaspoons saleratus, dissolved in a little water; one teaspoon cinnamon; half teaspoon cloves; one egg; two cups and a half flour. Bake in square flat tin in moderate oven for about one hour.

MRS. CHARLES MILLER.

Fruit Cake.

One pound butter; one pound sugar; one pound currants; one pound raisins seeded; one pound candied lemon, orange peel and citron; one-half pound blanched almonds; one-fourth teaspoon each allspice, mace, and cloves; one teaspoon cinnamon; ten eggs; wine glass and a half brandy; three heaping teaspoons baking powder. Bake in a moderate oven about two or three hours.

MRS. J. S. McANULTY.

Fruit Cake.

One pound butter; one pound sugar; ten eggs; one pound flour; two pounds raisins; two pounds currants; one pound citron; one pound English walnuts; one cup cold water; one teaspoon soda. Cream the butter and sugar together, then add the well beaten eggs and flour. Spice the batter with cinnamon, nutmeg and cloves. Mix all the fruit, then rub well with a part of the flour, and then stir into the batter. Then add the cup of water in which the soda has been dissolved. This makes two large cakes. Steam the cake three hours and then set in a very moderate oven for two hours.

MRS. S. R. HALL.

White Fruit Cake.

Two cups sugar, one-half cup butter, one cup of milk, two and one-half cups of flour, two teaspoons baking powder, whites of six eggs, one-fourth pound citron, one grated cocanut, one-half pound blanched almonds, chopped.

MRS. C. B. DERMAN.

Raisin Cake.

One-half cup brown sugar; one-half cup molasses; two tablespoons butter; one-half teaspoon salt; two teaspoons cinnamon; one-fourth teaspoon cloves; one egg; one-half teaspoon soda in a spoon of cold water and stirred into half a cup of sour cream; one and one-half cups of flour; one cup raisins.

MRS. W. S. BATCHELLER.

Lady Baltimore Cake.

Cream one pound of fine sifted sugar with one-half pound butter. Separate whites and yolks of eight eggs, and stir in the yolks, beating vigorously after each yolk. Add one pound of flour (sifted

with four teaspoons baking powder), alternately with one cup milk. Add one teaspoon almond extract, and last beaten whites.

Filling—Take four cups sugar, and twenty tablespoons boiling water and when boiled to a thread, pour over four whites which have not been beaten. Flavor with vanilla and add one cup of seeded raisins, and one cup of chopped walnut or pecan meats. Spread between and on top of cake. This recipe will make two cakes.

MRS. W. R. McCLAVE.

Spice Cake.

One cup sugar; three level tablespoons butter; one cup sour milk; one big cup raisins, cut in two once and well floured; cup and a half flour; one teaspoon cinnamon; one-half teaspoon cloves; one-third nutmeg; two-thirds spoon vanilla; pinch salt; one teaspoon soda dissolved in warm water. No eggs.

MISS FOOTE.

White Cake.

One cup sugar; one-half cup butter; three-fourths cup sweet milk; two cups flour; two teaspoons baking powder; four eggs, whites only; beat to a stiff froth, add last. Flavor to taste.

MRS. E. E. TEAL.

One Egg Cake.

One egg; one cup sugar; one scant cup milk; one small tablespoonful butter; two teaspoonfuls baking powder; one and one-half cups flour. Add flavoring and salt to taste. If desired, add two heaping tablespoonfuls cocoa.

MRS. H. S. GORMAN.

Crazy Cake.

One and a half cups of flour; one heaping teaspoon of baking powder; one cup of sugar; next take the whites of two eggs unbeaten in the same cup and fill up half way with butter and the rest of the way with milk. Beat twenty minutes and bake in a square tin.

ELEANOR PORTER.

Gold Cake.

One cup of sugar; scant half cup of butter; yolks of eight eggs; half a cup of sweet milk; a cup and a half of flour; two teaspoons of baking powder; flavor as desired; bake in tube pans or layers.

MRS. JOHN H. KEMP.

Orange Cake.

Two cups sugar; three eggs beaten separately; juice of two oranges to make one cup of juice; two cups flour; two teaspoons baking powder; grated rind of oranges for the icing.

MISS MORGAN.

Imperial Cake.

One pound of sugar; one pound of butter; one pound of flour; one pound of raisins; one pound of citron; ten eggs; half a grated nutmeg; half a pound of chopped almonds; wine glassful brandy; small saltspoon of salt. Cream butter and sugar to a white cream; add well beaten eggs; flour, spices and wine, and last the fruit dredged with flour.

MISS S. SCHLAGER.

Royal Corn Starch Cake.

Two cups powdered sugar; one cup butter mixed to a cream; one cup sweet milk; two and two-thirds cups sifted flour; one-third cup corn starch, mixed with two heaping teaspoons baking powder; whites of seven eggs beaten to a stiff froth, added last; a little salt and flavor to taste.

MISS SOPHIE SCHLAGER.

Prince of Wales Cake.

One large cup brown sugar; one-half cup butter; three eggs (leave whites of one and a half for icing); one cup sour milk; two and a half cups flour; one scant teaspoon soda; one teaspoon each of cloves, cinnamon and nutmeg; one pound raisins chopped, half to go in cake and half to go in icing.

MRS. W. M. CURRY.

Boiled Sponge Cake.

Six eggs; two cups sugar; two cups flour; grated rind and juice of one-half lemon. Sift flour four times, measuring each time. Pour one-half cup hot water on sugar and set on back of stove to simmer slowly. Beat whites of eggs to stiff froth. Beat yolks four minutes with Dover egg beater. Add sugar to beaten whites. Beat four minutes. Add yolks and beat four minutes. Add juice of lemon and lastly flour, stirring just enough to mix well. Bake in slow oven.

MRS. C. C. LAUBACH.

Fancy Sponge Cake.

One cup butter; three cups sugar; one and a half cups milk; four cups flour; three teaspoons baking powder; six eggs. Beat eggs thoroughly and add last a little salt, flavor to taste. This may be baked in a shallow pan or loaf.

MRS. A. H. SCHLAGER.

Marshmallow Cake.

Beat one-fourth pound butter to a cream; add one and one-half cups sugar; cream together. Add a little at a time one cup of luke warm water, two cups flour beaten thoroughly; then add the well beaten whites of four eggs. Add another half cup of sifted flour, beat for five minutes, mix in thoroughly two teaspoonsful baking powder. Bake in loaf in moderate oven for an hour.

MRS. C. H. TILTON.

White Loaf Cake.

One and a half cups sugar; three-fourths cup butter; one cup milk; three cups flour; three teaspoons baking powder; a little salt. Flavor to taste. Whites of five eggs beaten to a stiff froth and added last.

MISS MAY TEAL.

Cocoanut Layer Cake.

One cup of sugar; three-fourths of a cup of butter; half a cup of sweet milk; four eggs beaten separately; two cups of flour; two level teaspoons baking powder.

Icing—One cup of sugar; one-fourth of a cup of water; boil until it hairs. Have white of one egg beaten very light; mix and beat until cool. Have a fresh cocoanut grated, sprinkle on icing between the layers and on top of cake.

MRS. C. SPRUKS.

White Layer Cake.

One and a half cups sugar; one-half cup butter; whites of three eggs; two and a fourth cups flour; two teaspoons baking powder; one cup milk; one teaspoon vanilla. Mix butter and sugar together then add whites of eggs without beating; then add flour, baking powder and vanilla; then add the milk and bake in layers.

Icing—Yolks of two eggs, four tablespoons cream; add enough confectioner's sugar to thicken and spread on layers.

MRS. J. L. CRAWFORD.

White Cake.

Take one cup of sugar; one and a quarter cups flour; one teaspoon baking powder; and a little salt sifted together. Break the whites of two eggs in a cup unbeaten and pour in enough butter (melted) to make a half a cup. Fill the cup with milk, pour into first mixture and beat hard for five minutes. One spoon of vanilla.

MRS. G. B. NICOL.

Nut Cake.

Three-fourths cup butter; two scant cups sugar; whites of three eggs beaten; three level teaspoons baking powder; one cup milk; two cups flour; vanilla; one-fourth pound pecan nuts, a few chopped fine and sprinkled on top of the cake, and the rest broken up in the cake.

MISS LURES.

Orange Cake.

Three eggs beaten light; one cup sugar; one sifted cup flour; one teaspoon baking powder; one teaspoon orange flavoring; one-half cup boiling milk last of all.

Icing—Small cup of XXXX sugar with orange juice and a little of the pulp.

MRS. WOOD.

Nut Cake.

One-half cup butter; one and one-half cups sugar; three-fourths cup sweet milk; two cups flour; whites of four eggs; two teaspoons baking powder; one cup nut meats.

MRS. J. J. McKIM.

Layer Cake (Two Layers).

One cup sugar; one egg; two cups flour; one-half cup butter; three-fourths cup milk; one teaspoon making powder. Put together with chocolate.

MRS. A. H. WELLES.

Eggless Cake.

One cup sugar; half cup butter; one cup buttermilk or thick milk; one teaspoon saleratus dissolved in a little water; one teaspoon cloves; one-half teaspoon cinnamon; two cups flour. Bake in moderate oven about one hour.

MRS. CHAS. MILLER.

Lady Cake.

One cup butter; two cups sugar; three cups flour; half cup cream; whites of ten eggs; three level teaspoons baking powder. Flavor with bitter almond.

MRS. G. F. REYNOLDS.

Sponge Cake.

Three eggs beaten together until stiff; three-fourths cup sugar. Add slowly and beat. One-fourth cup cold water. Beat again. One cup flour; one teaspoon baking powder. Mix flour and baking powder and pinch of salt, and mix carefully in above mixture. Bake in loaf. Flavor as desired.

MRS. JOHN H. KEMP.

Sunshine Cake.

Whites of seven eggs; yolks of five or six eggs; one cup sugar; one cup flour scant, sift five times; one-fourth teaspoon cream tartar; one teaspoon lemon extract. Beat yolks until thick, and set aside. Then add one pinch salt and cream tartar to the whites, and beat until very stiff. Add sugar, beat thoroughly, then add flavoring, and beaten yolks. Beat lightly and carefully. Stir in the flour. Bake in a tube pan in a moderate oven fifty minutes. Invert to cool.

MRS. RUEL JADWIN.

Sponge Cake.

Six eggs; two cups flour; two cups sugar; four tablespoons warm water. Beat the whites to a stiff froth. Mix the water and sugar, then add the yolks and beat to a froth; add the whites, beat slightly and add the flour a little at a time.

SARAH F. CLARK.

ICINGS AND FILLINGS.

Boiled Icing.

One cup sugar; one egg; one-fourth cup boiling water; pinch cream tartar. Beat egg to a stiff froth, pour water on sugar and boil six minutes, then pour over egg and beat thoroughly. Flavor to taste.

MRS. A. H. SCHLAGER.

Chocolate Icing.

One cup of granulated sugar, six tablespoons of milk. Boil together until it hairs. Pour very slowly into the beaten white of one egg. Add one-fourth cake of melted chocolate.

MRS. C. B. STEVENS.

Chocolate Icing.

One cup of powdered sugar, one even tablespoon butter, two teaspoons cocoa, two tablespoons strong coffee, one teaspoon vanilla.

MRS. C. B. DERMAN.

Chocolate Filling.

For a three layer cake—Six squares of chocolate; one cup powdered sugar; one-fourth cup milk; yolks of two eggs; one teaspoon vanilla. Melt chocolate. Mix together the other ingredients, and when chocolate is melted add them to it. Stir all together until smooth and thick enough to spread. Have the cakes warm.

MISS JESSICA C. RIPPLE.

Caramel Frosting.

One cup confectioner's sugar; one-fourth cup butter; one tablespoon cocoa; one teaspoon vanilla; coffee enough to wet. M. H. P.





Small Cakes and Cookies

Chocolate Drop Cakes.

One and one-half cups sugar; three-fourths cup butter; two eggs; three-fourths cup milk; two and half cups flour; two teaspoons baking powder; one cup English walnuts chopped; two squares chocolate melted over steam; vanilla; pinch salt.

MRS. CHAS. H. CHANDLER.

Fruit Macaroons.

Whites of three eggs, beaten stiff, one cup of granulated sugar, one cup of dates, chopped fine, one cup of almonds, not blanched, chopped fine, extract of almond. Flour your pan but do not grease it. Drop on butter tins about four inches apart, taking small tablespoon to a puff. Bake in hot oven over twenty to thirty minutes, or until light, and shake around.

MRS. C. B. DERMAN.

Cream Puffs.

One-half cup butter melted in cup boiling water. Put in pan on stove, and while boiling stir in one cup flour, take off and let cool. When cold stir in three eggs, one after the other without beating. Drop on butter tins about four inches apart, taking small tablespoon to a puff. Bake in hot oven over twenty to thirty minutes, or until light, and shake around.

FLORENCE McDOWELL.

Chocolate Jumbles.

One-half cup or four ounces butter; one and one-half cups brown sugar; one cup molasses; two squares melted chocolate; two eggs; flour enough for stiff dough; one teaspoon each saleratus, cinnamon and vanilla.

MRS. NEWMAN.

Nut Cookies.

Beat yolks of two eggs, add slowly one cup brown sugar and one cup nut meats. Add beaten whites of eggs, and last four heaping tablespoonfuls of flour sifted with a pinch of salt.

MRS. L. H. DORCHESTER.

Wine Drops.

Two eggs; two cups brown sugar; one cup molasses; one cup shortening; one cup sour milk; one teaspoon salt; two teaspoons

cinnamon; one teaspoon each of cloves and allspice; four cups of flour; one teaspoon soda sifted with flour the last thing; one cup currants. Drop from spoon on hot tin. After taking from oven, sift pulverized sugar over the top.

MRS. EUGENE HEELEY.

Oat Flake Jumbles.

Two cups sugar; one cup melted butter; two eggs; seven table-spoons sweet milk; three cups of rolled oats; three cups flour; one cup chopped raisins; one-half teaspoon cinnamon; one teaspoon soda. Half nuts and raisins can be used if desired. Drop on greased pans with a teaspoon, and bake in slow oven.

MRS. J. L. CRAWFORD.

Nut Brittle.

Beat two eggs very light, one cup white sugar, one cup brown sugar, four tablespoonfuls of flour, one cup chopped pecans. Flavor with vanilla. Bake fifteen minutes in a slow oven.

MRS. L. H. DORCHESTER.

Nut Wafers.

Two eggs; one and a half cups of sugar (soft "A"); one cup butter; one-half cup milk; with a teaspoon soda dissolved; two table-spoons cream tartar; one teaspoon vanilla; one cup hickorynut meats; mix quite stiff, roll out and sprinkle plentifully with coarse white sugar. Bake in a quick oven.

MRS. G. C. LYMAN.

Nut Wafers.

Mix five level teaspoons of sifted flour with a pinch of baking powder and one-fourth teaspoon salt. Sift again, add one-quarter pound light brown sugar, one cup English walnut meats broken into bits, two beaten eggs. Spread thin over well greased tins. Bake in moderate oven. When cold, cut in strips, and remove from the pan.

MRS. J. B. PRESTON.

Drop Ginger Cakes.

One pint molasses; a teacup of sugar; one teacup butter; four eggs; two tablespoons ginger; one teaspoon salt; a tablespoon soda in half a cup of water; flour enough for a stiff batter. Drop on buttered tins with a spoon, and bake. Warm the butter a little, beat in the molasses, add the ginger, and salt, a little flour, then the eggs beaten light, the flour next, a little thicker than you want it to allow for soda and hot water. Stir this in last. Beat up and bake.

MRS. E. H. RIPPLE.

Hermits.

Three cups sugar; one and one-third cups butter creamed together; three eggs; one cup currants; one cup chopped raisins; one-fourth pound citron chopped fine; one teaspoon each of cloves and

cinnamon; one-half teaspoon allspice; one nutmeg; one teaspoon soda dissolved in a tablespoon of milk; flour to roll soft. Sprinkle with sugar before baking.

SARAH F. CLARK.

Hermits.

One cup brown sugar; one cup butter and lard mixed; one cup chopped raisins; two eggs; one-half teaspoon salt; one-half teaspoon soda dissolved in four tablespoons milk; one teaspoon cinnamon; one-fourth teaspoon cloves; one-fourth teaspoon nutmeg; flour to make a soft dough. Roll thin, cut in squares, and bake in quick oven.

MRS. J. B. PRESTON.

Small Hot Cakes.

One egg; three tablespoons sugar; one tablespoon butter; one-fourth cup milk; one teaspoon baking powder; flour for batter not very stiff. Bake in six gem tins.

MRS. A. D. PRESTON.

Fried Cakes.

One and a half cups of sugar; butter size of an egg; two beaten eggs; one cup milk; a little salt and nutmeg; two teaspoons baking powder; flour enough to make stiff dough.

MRS. WM. M. CURRY.

Doughnuts.

Four cups sifted flour; one cup sweet milk; one-half cup melted butter; one cup sugar; two eggs; two heaping teaspoons baking powder.

MRS. W. H. PECK.

Molasses Cookies.

One cup lard; one cup sugar; one cup molasses; one-half cup cold water; one teaspoon ginger; one teaspoon cinnamon; one teaspoon soda. Mix with the hands flour sufficient to make soft dough.

FLORENCE McDOWELL.

Margarites.

Beat white of one egg stiff; add pinch of salt and half cup pulverized sugar and half cup chopped nut meats. Mix well. Put a teaspoon of mixture on butter thins, place in hot oven until golden brown. Delicious to serve with ice cream.

MRS. J. B. PRESTON.

Lemon Snaps.

Two cups sugar; one and a half cups butter; four tablespoons sour cream; two eggs; juice one lemon; one teaspoon soda. Beat butter and sugar very light. Add beaten eggs, and make just stiff enough to roll nicely. Roll thin and sprinkle with sugar. Bake quickly.

MRS. C. C. LAUBACH.

Raisin Cookies.

Two cups sugar; one cup lard; one cup molasses; one cup warm water; one egg; two level teaspoons soda; six cups flour; one cup fruit; two teaspoons cinnamon; one teaspoon cloves.

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Sugar Cookies.

Two cups sugar; one cup butter; two eggs; one cup sour cream or milk; a little salt and nutmeg or lemon; one teaspoon soda; four cups or more of flour to roll out nicely. Cut in shapes and bake quickly.

MRS. F. A. BOND.

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Sugar Cookies.

One cup melted butter; two cups sugar; one egg beaten lightly together in a cup (fill the remainder of the cup with milk); one teaspoon soda; two teaspoons cream tartar. Flavor with nutmeg. Flour enough to make a very soft dough.

MRS. A. H. WELLES.

Ginger Snaps.

One cup sugar; one cup molasses; one tablespoon vinegar; one cup of butter or two-thirds cup of lard and one-third cup of butter; two tablespoons soda in one-third cup of warm water; one tablespoon ginger. Place the butter, sugar and molasses on the stove and let come to a boil. Cool and add other ingredients. Flour enough to mix soft. Roll thin and bake quickly.

SARAH F. CLARK.

Ginger Snaps.

One cup butter or part lard; two cups sugar; one-half cup molasses; one-half cup hot water with one teaspoon soda; one teaspoon ginger, and the same of cinnamon and cloves. Flour enough to roll out thin.

MRS. A. H. WELLES.

Ginger Cookies.

One cup molasses; one cup sugar; one cup shortening; one teaspoon ginger; one teaspoon cinnamon; one teaspoon cloves; two teaspoons soda in half cup cold water; a little salt, and flour to mix soft. Roll out and bake.

MRS. F. A. BONE.

Miss Colling's Cocoanut Macaroons.

Whites of two eggs; one cup powdered sugar; three-quarters cup of shredded or grated cocoanut. Beat the egg whites until light but not stiff. Add gradually two rounding tablespoons of sugar, beating all the time, and when the second spoonful is added, continue beating until stiff. Then add gradually the rest of the sugar, folding it in. When all is folded in, add the cocoanut. Fold this in carefully. Have ready a large flat pan, the bottom of which should be covered with a piece of ungreased paper. Drop the macaroon mixture in tiny cakes

on this paper fully an inch apart, and bake about eighteen minutes in a slow oven (about 370 degrees). Have ready a cup of cold water and a pastry brush. About one minute after taking them from the oven, lift the paper carefully with both hands, and place gently on a flat surface with the paper up. Brush quickly and lightly over the entire surface twice with a brush dipped in cold water. Then carefully remove the macaroons, allowing them to cool bottom side up.

MRS E. S. DOLPH.

Oat Meal Cookies.

One cup sugar; one cup half lard and butter; two eggs; one cup sour milk; one teaspoon soda; two cups flour; two cups raw oat-flakes; half a nutmeg; one teaspoon ground cinnamon; drop from large spoon on well buttered dripping pans.

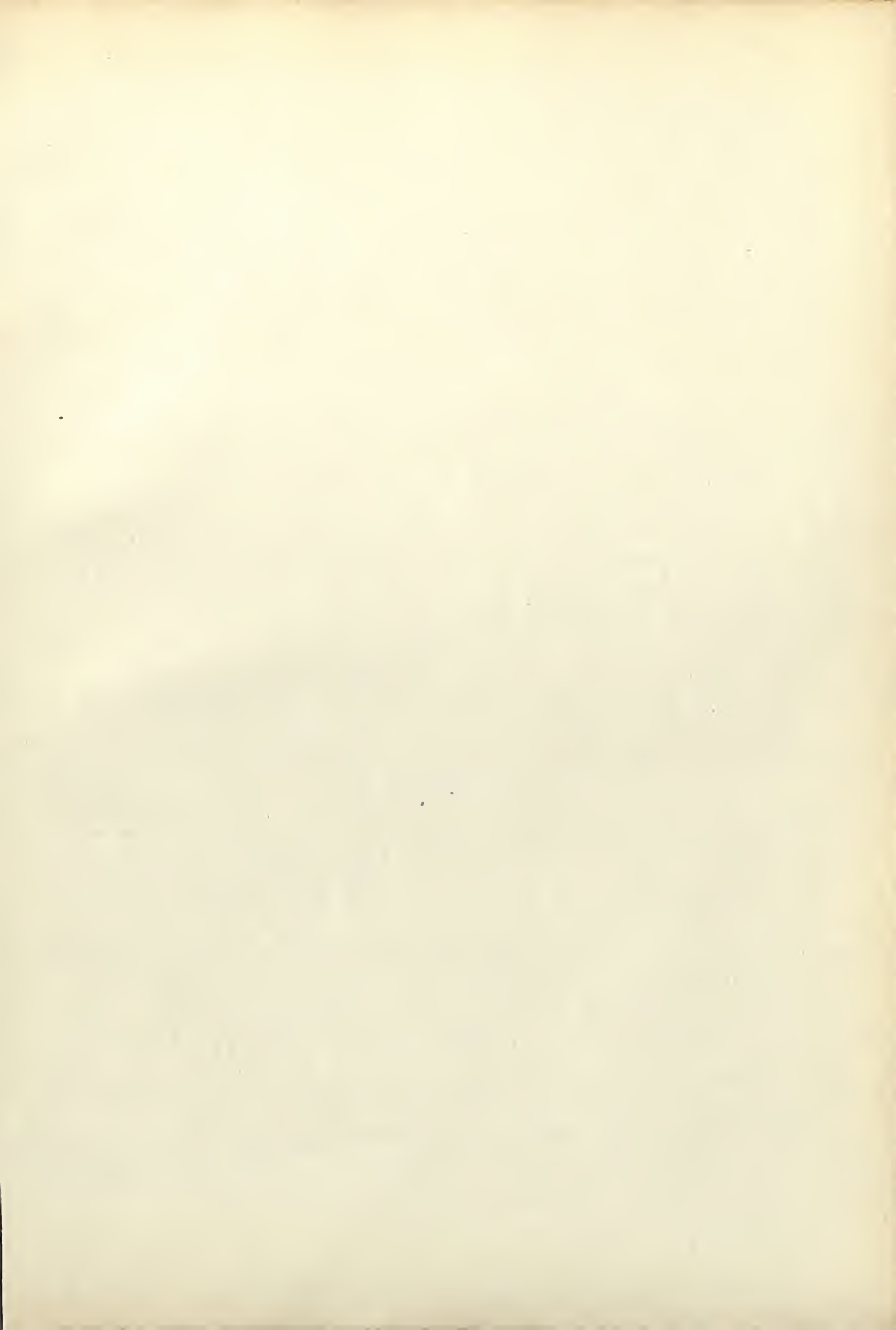
MRS. E. A. WILDT.

Oat Meal Wafers.

Two eggs well beaten; one tablespoon butter; one cup of sugar; one teaspoon baking powder; one and a half teaspoons vanilla; salt to taste; two and a half cups of rolled oats. The oats may be put through a food chopper or used whole. Drop a tablespoon of the mixture on buttered tins for each wafer and bake.

MRS. J. H. KEMP.





BREADS

Steamed Brown Bread.

One cup of sour milk, two cups of graham flour, one cup of sweet milk, one cup of wheat flour, one cup of molasses, one egg, one teaspoonful of soda dissolved in sour milk, one cup of raisins. Salt. Steam two and one-half hours.

MRS. A. D. P.

Wheat Gems.

Two eggs well beaten, one cup sweet milk, three tablespoonfuls of melted butter, two teaspoonfuls of baking powder. Flour to make batter not too stiff.

MRS. A. D. P.

Waffles.

Into one quart of sifted flour, rub three tablespoons butter. Mix together the well beaten yolks of three eggs, three cups of milk, and stir into flour. Add one teaspoon salt. Beat until very smooth. Add stiff whites, and two teaspoons baking powder, and bake at once.

MRS. W. R. McCLAVE.

Sour Milk Pancakes.

Beat two eggs very light. Add two cups of thick sour milk, to which has been added one teaspoon soda dissolved in a spoon of boiling water. Stir in quickly one-half teaspoon salt and one tablespoon melted butter. Beat hard and bake at once. It is best to add one-half teaspoon baking powder.

MRS. W. R. McCLAVE.

Sour-Milk Muffins.

Beat together without separating two eggs until very light. Dissolve half a teaspoonful of soda in a tablespoon of water; add it to a half a pint of thick sour milk; add this to the eggs; add half a teaspoonful of salt and a cupful and a half of sifted flour. Turn at once into twelve greased gem pans, and bake in quick oven for from twenty to twenty-five minutes.

S. R. H.

Genuine English Pancakes.

Break four eggs into a basin. Beat them very little, merely to mix them together. Stir into them quarter of a pound of sifted

flour, with a pinch of salt and a little grated nutmeg. Mix them very smoothly. Then add half a pint of very rich milk or cream. Melt a little piece of butter in a round pan about the size of a dessert plate. When hot, put in two tablespoons of the mixture and let it spread over the pan. Set over the fire and when slightly brown turn over. When colored slightly, take it out and lay on a clean cloth; proceed thus until all are done. Then spread either cinnamon and sugar thickly over each or a thin spread of marmalade. Roll them up, lay them on a baking tin, sift sugar over, set them in the oven three minutes and serve. MRS. E. H. RIPPLE.

Southern Rice Bread.

Beat two eggs without separating until very light; add a pint and a half of milk; mix; add one tablespoonful of melted butter, one pint of white corn meal, half a pint of cold boiled rice, a teaspoonful of salt and beat thoroughly for about three minutes; then add two teaspoonfuls of baking powder, and beat quickly until thoroughly mixed. Bake in a shallow baking pan in a quick oven for thirty minutes. S. R. H.

Graham Gems.

Two tablespoonfuls of sugar, one tablespoonful of butter, one-half teaspoonful of salt, two eggs, one cup of sour milk, one tablespoonful of soda, two cups of graham flour. MABEL WAGNER.

Pop Overs.

Two eggs, half a pint of flour, half a pint of milk, one salt spoonful of salt. Beat the eggs without separating them until they are well mixed. Add to them the milk. Put into another bowl the flour, add the salt and pour into it gradually, beating all the while the eggs and milk. Have heated greased iron gem pans. Fill them two-thirds full and bake in a moderately quick oven about thirty minutes. S. T. RORER.

Mrs. Jadwin's Brown Bread.

Cup and half flour; cup and half corn meal; a little salt; half cup molasses; half teaspoon soda; cup and half sweet milk. Steam three hours. MRS. RUEL JADWIN.

Wheat Bread.

Two quarts of flour; one compressed yeast cake; two tablespoons of butter; one good sized potato; one teaspoon of salt. Boil the potato in about one quart of water, and when done mash in water and strain. When lukewarm add the yeast cake. When dissolved make a rather stiff dough into which has been rubbed the butter. Put in a deep bowl, cover and set to rise in a warm place—but not hot. After it has about doubled itself in bulk knead and make

into rolls, loaves or sticks as desired. Set these after moulding into a warm place for about an hour or until double their size. Bake in a moderate oven.

MRS. S. R. HALL.

Pan Cakes.

Make a batter with one pint of flour and one heaping teaspoonful of baking powder well sifted; add one and one-half cups of milk, beat two eggs, two tablespoonfuls of melted butter, a little salt, mix well and bake by the spoonful on a hot griddle.

MRS. S. R. HALL.

Soda Biscuit.

Two cups of flour, sifted with two heaping teaspoons of baking powder and half a teaspoon of salt. Rub into this two heaping tablespoons of lard. Add one cup of milk. Roll half an inch thick, and cut out. Bake in a quick oven.

MRS. F. W. OGDEN.

Cornmeal Gems.

Two cups corn meal; two cups flour; two cup milk; two eggs; three heaping teaspoons baking powder; half a cup of butter; half a cup of sugar. Bake in gem tins.

MRS. H. A. CONNELL.

Quick Waffles.

One pint of milk, three cups of flour, one teaspoonful of salt two heaping teaspoonfuls of baking powder, three eggs, one teaspoonful of butter. Beat yolks of eggs until light, then add the milk, then flour and salt. Give the whole a good beating. Beat until smooth. Add butter melted and then whites of eggs beaten to a stiff froth. Then the baking powder. Mix thoroughly and bake on irons. A little sugar will cause the waffles to brown more quickly.

MRS. H. R. VAN DEUSEN.

Graham Bread.

One egg, one-quarter cup of molasses, two cups of sweet milk, one teaspoonful of soda, two cups of wheat flour, one cup of graham flour, pinch of salt. Bake two hours covered with another tin.

MRS. HARRY B. MILLER.

Boston Brown Bread.

Pint of corn meal, pint graham flour, two teaspoonfuls of salt, two teaspoonfuls of soda, one teaspoonful baking powder, one cup molasses, two cups of sour milk, one cup of raisins. Warm water to make a batter thin enough to pour. If sweet milk is used take two teaspoonfuls of baking powder and one teaspoonful of soda. Put it in a dish that can be covered, and set in a pan of boiling water. Place in an oven. The water should come more than half

way up the dish and the dish should be half full of batter. Cook from two to three hours, according to the size of the loaf.

MRS. R. P. GLEASON.

Brown Bread.

Three cups graham flour; two cups white flour; one-fourth cup Indian meal; three cups sour milk; one cup molasses; two full teaspoons soda; a big pinch salt

MRS. M. WEEKS.

Nut Brown Bread.

Three-fourths of a cup of graham flour; three-fourths of a cup of white flour; one heaping teaspoonful of baking powder; one-fourth cup of molasses; half a cup of English walnuts. Mix to rather a thin batter with milk. Bake in a moderate oven.

MRS. R. P. GLEASON.

Breakfast Muffins.

Half pint of milk, two eggs, one and a half cups of flour, half a teaspoonful of salt, one teaspoonful of baking powder, add the eggs beaten separately, fill into twelve gem pans, and bake in a quick oven for twenty minutes.

MRS. S. R. HALL.

Johnny Cake.

Three-fourths cup corn meal; two cups flour; one cup sweet milk; half cup sugar; half cup butter; two eggs; two teaspoons baking powder.

MRS. W. M. CURRY.

Corn Bread.

One cup of corn meal; two cups of flour; one-half cup of sugar; three-quarters of a cup of melted butter; three eggs, three teaspoonfuls of baking powder.

MRS. C. C. LAUBACH.

Raised Biscuit.

One cup of bread sponge; one-half cup milk; one tablespoon butter; two tablespoons sugar. Put milk, butter, and sugar together and heat until butter is melted and if more than luke warm, cool a little before adding the sponge. Add enough flour to make a soft dough and knead down at least half a dozen times during the day. About an hour and a half before serving roll out and cut about like tea biscuit. Dip top of each in melted butter and put in pan to raise when light, bake from twenty to thirty minutes in a moderate oven.

MISS MAY TEAL.

Johnny Cake or Corn Pone.

Three-fourths of a cup corn meal; two cups wheat flour; one cup milk; one-third of a cup of butter; one-half cup of sugar; two

eggs; two teaspoonfuls baking powder; pinch salt. Cream butter and sugar together, add beaten eggs (very light).

MISS S. SCHLAGER.

Whole Wheat Bread.

Five cups flour; one-half cup sugar; one cup molasses; three cups milk and water, half and half; one-half teaspoon salt; six teaspoons baking powder. Mix sugar and molasses, add milk, and pour over flour, to which has been added baking powder and salt. Beat until smooth, and bake one hour.

MRS. C. D. JONES.

Graham Bread.

One cup wheat flour; one-half cup Porto Rico molasses; one-half cup yeast; one teaspoon salt; one pint warm water. Add sufficient graham flour to make the dough as stiff as can be stirred with a strong spoon. This is to be mixed at night. In the morning add one teaspoon of soda dissolved in a little boiling water. Mix well and pour into two medium sized greased pans. They will be about half full. Let stand in a warm place until it rises to the top of the pan. Then bake one hour in a well heated oven.

MRS. M. J. SHIELDS.

Steamed Whole Wheat Bread.

One cup sour milk; one cup molasses; one teaspoon salt; one heaping teaspoon soda dissolved in quarter cup hot water; two cups entire wheat flour; half a cup wheat flour. Steam one hour and then place in oven for fifteen minutes.

MRS. J. B. PRESTON.

Graham Bread.

Two cups sour milk; two cups graham flour; one cup of wheat flour; two-thirds cup of maple syrup, one-half teaspoon of salt; one teaspoon of soda.

MRS. C. B. DERMAN.

Corn Meal Gems.

Two cups corn meal; two cups flour; two cups milk; two eggs; three heaping teaspoons baking powder; one-half cup butter; one-half cup sugar. Bake in gem tins.

MRS. H. A. CONNELL.

White Bread.

Put one tablespoonful lard; one tablespoonful sugar; one teaspoonful salt into a mixing bowl, and pour one cup of hot milk over them. When melted, add one cup cold water and one-third yeast cake dissolved in one-half cup luke warm water. Then stir in about six cups flour. Mix well with a spoon or knife, and cover. Let rise over night. This rule makes three small loaves.

E. D.

Graham Bread.

Two cups graham flour; one-fourth cup sugar; one-fourth cup molasses; one cup, sour milk; one teaspoonful soda, and a little salt. Bake one hour in two one pound baking powder cans. Slow oven.

E. D.

Graham Gems.

One cup graham flour; one-half cup white flour; one teaspoonful cream of tartar; one-half teaspoonful soda, and a little salt; one egg; one and one-half tablespoonfuls of sugar; one cup sweet milk. Bake in hot buttered gem pans fifteen minutes, if the oven is hot.

MRS. DORCHESTER.

Corn Cake.

One egg; one tablespoonful sugar; butter size of a walnut; three-fourths cup milk; three-fourths cup flour; one-half cup corn meal; teaspoon cream of tartar, and one-half teaspoonful soda.

MRS. DORCHESTER.

Wheat Muffins.

One tablespoon of sugar; three tablespoons of melted butter; two eggs well beaten; one pint of flour; one cup of milk; three teaspoons baking powder.

MRS. C. B. STEVENS.

Bread Cake.

One cup of bread sponge, soft; one cup of sugar; one-half cup butter or part lard; four tablespoons sour milk; one even teaspoon soda in milk; one egg; one cup of flour; one cup of fruit, raisins, and currants; spices. Bake immediately.

MRS. C. B. STEVENS.





Preserving and Pickling

Canned Berries—All Kinds.

Fill jars with clean solid berries, cover with boiling syrup; lay can top on jar, place in a deep dripping pan; fill pan with boiling water set in hot oven and bake half hour; then take out and fill to overflowing with boiling syrup, and seal. For syrup one pint sugar to one quart water. Berries of all kinds, peaches, pears, plums, greengages and cherries, can be done in this and will retain their flavor better than in any other way. MRS. E. A. WILDT.

Pear Marmalade.

Eight pounds sugar; eight pounds pears; one pound crystallized ginger; four small lemons. Boil lemons in clear water until they can be pierced with broom wisp, then pour off the water and cut them into small pieces. Peel and chip the pears, cut the ginger into thin slices. Put all together into kettle and simmer for two hours or more. Pour into jelly glasses. This makes eighteen glasses. FLORENCE McDOWELL.

Pineapple Marmalade.

Peel pineapple, pick out the eyes with a sharp knife, then grate it; to one cupful pineapple add one cup sugar, then boil until thick.

Strawberry and Pineapple Preserve.

Three quarts of berries; four pounds sugar; two pineapples; juice of two lemons. Chop pineapple fine, put alternate layers of pineapple and berries and sugar, and let stand over night. In the morning add the lemon juice, and boil until jam. M. H. P.

Jam.

Cup for cup of berries and sugar. Put berries through meat grinder and boil for fifteen minutes. Add sugar, and boil for five minutes longer. Be particular about time.

MRS. A. D. PRESTON.

East India Preserves.

Eight pounds of pears; six pounds sugar; three lemons; one large box preserved ginger. Chip the ginger very fine; take the juice and thin yellow peel of lemons. Boil all together until juice is quite thick. SARAH F. CLARKE.

Conserve.

Five pounds currants; five pounds white sugar; two pounds raisins, seeded and chopped; four large oranges; juice and rind of one lemon. Peel and cook rind of oranges twenty minutes. Drain from water and chop fine. Put all together and cook thirty minutes after it begins to boil. Two pounds rhubarb and two pounds sugar may be added if desired.

MRS. C. C. LAUBACH.

Grape Preserve.

Five pounds grapes, seeds taken out; two pounds seeded raisins; half dozen oranges cut into small pieces; peel white part off rind and put yellow part through meat chopper; add two quarts gooseberries, cook about one-half hour, or until thick enough.

MRS. JULIA PRESTON.

Pear Pickles.

Twelve pounds fruit; six pounds sugar; one pint vinegar; two ounces cinnamon; two ounces cloves; heat, then add fruit and cook very slowly until soft.

MRS. D. L. JEWELL.

Sweet Pickled Peaches, or Pears.

Ten pounds of fruit; four and one-half pounds sugar; one quart vinegar, mace, cinnamon and cloves to taste. Put the vinegar and sugar in a large kettle and when it comes to a boil add the fruit with spices; set the kettle back on the stove where it will remain at the boiling point until the fruit is done, which usually requires three hours. If pears are used, the fruit is parboiled first.

MRS. S. R. HALL.

Spiced Peaches.

Seven pounds sugar; fourteen pounds peaches; one ounce cloves; one ounce cinnamon; three blades mace; one quart cider vinegar. Boil the peaches in water until tender, skim them out, then boil the other ingredients twenty minutes, and pour over the peaches. Strain off and repeat the boiling on the following day. When cold, put into jars.

MRS. H. M. DANFORTH.

Ginger Pears.

Eight pounds fruit; seven pounds sugar; four lemons; one-fourth pound ginger root. Peel, quarter and core, hard, green pears; slice lemons into sugar, put in the pears and ginger, boil very slowly for several hours until a dark brown.

MRS. E. A. WILDT.

A Delicious Accompaniment for Meat.

Five pounds cherries; five pounds sugar. Stone cherries, put them into a crock, cover with white wine vinegar. In the morn-

ing drain very thoroughly, place in alternate layers, cherries and sugar, cover well and set in cool place; stir each evening for a week, or until sugar becomes syrup, then put into jars and seal.

MRS. JULIA PRESTON.

Jim Jam.

One quart raspberries juice; one quart currant juice; juice of two oranges; chopped rind of one orange; one pound raisins; five pounds sugar. Cook until jelly. This makes fifteen tumblers.

MARY D. DOUGLAS.

Chipped Pear.

Eight pounds pears; eight pounds sugar; three lemons; one-half pound crystallized ginger; cook gently several hours.

MARY D. DOUGLAS.

Cranberry Jelly.

One quart cranberries; one pint sugar; one-half pint water. Heat quickly to boiling point. Stir well, and while boiling press berries against side of stew pan to crush open. When the mixture has boiled twelve minutes pass through strainer and mould at once.

MRS. J. B. PRESTON.

Aunt Jeannette's French Pickles.

One colander sliced green tomatoes; one colander sliced cucumbers; one quart sliced onions; sprinkle with salt, let stand over night, then drain. Add one-half ounce allspice; one cup white mustard seed; one tablespoon black pepper; one tablespoon tumeric; one tablespoon ground mustard; four sweet peppers chopped fine without seeds; one pound brown sugar; one gallon vinegar; scald all together, until tender, and can.

MRS. A. H. SCHLAGER.

Cucumber Dressing.

One-half cup whipped cream; one-fourth teaspoon salt; tiny pinch pepper; gradually stir in two tablespoons vinegar, then one cucumber, peeled and sliced, and drained.

MRS. S. SHOTWELL, Skaneateles, N. Y.

Small Cucumber Pickles.

Wash cucumbers well in cold water, sprinkle one cup salt over them, cover with boiling water; let stand over night. In the morning wipe dry, place them in crock or jars, and cover with the following: One gallon vinegar, one cup salt, one cup sugar, one cup mustard, and a few cloves.

MRS. M. WEEKS.

Cucumber Pickles.

To one gallon of vinegar, add a half pound salt, quarter pound mustard, very scant; one ounce green ginger root; two ounces mustard seed; one ounce stick cinnamon; one ounce whole cloves; one handful horseradish; seeds from two green peppers; half pound sugar. Wash cucumbers and dry, rubbing smooth, and put in the above mixture.

MRS. JAS. NELSON, Binghamton, N. Y.

Sliced Cucumber Pickles.

Slice fifty cucumbers with three onions and one cup salt; let stand over night, then drain. Mix one-eighth pound white and black mustard seed; one tablespoon celery seed, with one-fourth pint best olive oil, add enough vinegar to cover, will take about two quarts. Will be ready in a few days.

MRS. W. S. BATCHELLER.

Cucumber Catsup.

Pare and grate six medium sized cucumbers, and three onions. Let these drain. Then add one teaspoon salt, half teaspoon pepper; half cup vinegar. Bottle and wrap in paper, and keep in a cool place.

MRS. H. R. VAN DEUSEN.

Ketchup.

One-half bushel tomatoes; one pint vinegar; two tablespoons salt; six tablespoons sugar; one teaspoon each of black pepper, cinnamon and cloves; one small spoon of cayenne. Boil down to two quarts and one pint. Add vinegar and spices, and boil a minute or so, then bottle.

MRS. C. C. LAUBACH.

Salad Pickle.

(Good to serve with fish and oysters).

Select twelve medium sized cucumbers, peel and slice thin; three medium sized onions, sliced in vinegar. Mix in layers, sprinkle with half cup salt. Let stand two or three hours, then drain them until dry. Cover with a dressing made by shaking together in a bottle, a large cup of olive oil, and three-fourths of a pint of cider vinegar; one-half cup white and black mustard seeds mixed, and one tablespoon of celery seed. It is ready for immediate use, but improves with standing.

MRS. H. M. DANFORTH.

Chow Chow.

Peel four quarts small white onions, slice one quart green tomatoes, take seeds out of and slice six green peppers; separate into small pieces six heads cauliflower, cover with water into which has been put one and one-half cups salt; let stand over night.

In the morning cook in same brine until tender, then drain, and mix with dressing made as follows: One gallon vinegar, three-fourths pound mustard, two cups flour, two cups sugar; one ounce tumeric; mix mustard, flour and sugar thoroughly, add enough water to make a thin batter, then stir into boiling vinegar, stirring constantly until cooked, which will take about five minutes. Then add about seventy-five tiny cucumber pickles, which must not be boiled; put into jars and seal.

MRS. M. WEEKS.

Piccalili.

Forty green tomatoes; four large onions; six green peppers; one tablespoon cloves; one tablespoon allspice; put cloves and allspice in a bag; two grated nutmegs; one cup white mustard seed; one cup horseradish; one tablespoon mustard; one cup sugar. Chop tomatoes, onions and peppers, cover with brine for two days; the second night, drain. Next morning add other ingredients, cover with vinegar and boil one hour. Seal in jars.

MRS. E. A. WILDT.

Stuffed Mangoes.

Remove the tops of one dozen mangoes, take out seeds, then lay them in salt water over night; then drain them; make a filling of one head cabbage, two onions, chopped fine; one-half cup white mustard seed; one tablespoon salt. Fill mangoes, sew up tops; boil enough vinegar to cover them, with one cup brown sugar added; then seal.

MRS. E. A. WILDT.

Beet Salad.

One quart cabbage chopped fine; one quart beets chopped fine; cup and half sugar; one cup horseradish; one tablespoon salt; one tablespoon black pepper; one-fourth teaspoon red pepper. Cover with cold vinegar and keep air tight.

MRS. S. S. HARDS.

Pepper Relish.

Twelve green peppers; twelve red peppers; sixteen onions, chop peppers and onions; add one-half cup of salt, pour boiling water over twice, drain. Put in stew pan, cover with vinegar, boil fifteen minutes, then add one teaspoon celery seed and boil five minutes longer,

MRS. F. L. MEYER.

Corn Chow Chow.

Two quarts green cucumbers; two quarts corn cut from the ear; two quarts green tomatoes; two quarts cabbage; two cups sugar; one ounce mustard seed; one ounce celery seed; two quarts vinegar, or enough to cover well. Salt and drain the other parts before adding the corn. Cook all together until tender, then can.

MRS. NORTON.

Bordeaux Sauce.

Two gallons chopped cabbage; one gallon green tomatoes, and one dozen onions chopped fine; one ounce tumeric; one ounce whole allspice; one ounce cloves; one ounce ground ginger; one-half pound white mustard seed; one and three-fourths gill salt; one and three-fourths pound sugar; one gallon vinegar. Boil all together one-half hour.

MRS. J. S. McANULTY.

German Sauce.

Chop one gallon green tomatoes, one gallon cabbage, one pint onions, three quarts vinegar; two pounds sugar; one and one-half gills mustard, one gill cloves, one-half gill black pepper, one gill salt. Boil fifteen minutes. "Very fine."

MRS. A. B. NICOL.

Chili Sauce.

Chop two dozen ripe tomatoes, three small green peppers, one onion cut fine; one-half cup sugar; boil until thick, then add two cups vinegar; one tablespoon salt; one teaspoon each of ground ginger, allspice, cloves, and cinnamon; boil again twenty minutes, then seal in jars or bottles.

MRS. E. A. WILDT.

Paprika.

One peck ripe tomatoes, one dozen large onions; three stalks celery; one bunch parsley; one dozen cloves; boil one hour, then strain, and add one-half cup sugar, one-half cup salt, one-half cup flour rubbed into one-half cup melted butter, one-fourth spoon cayenne pepper; boil one-half hour, then bottle.

MRS. SARAH SHOTWELL, Skaneateles, N. Y.

Tomato Catsup.

One generous peck ripe tomatoes; one quart strong vinegar; one pint granulated sugar; three tablespoons salt; one tablespoon whole cloves; one tablespoon whole allspice; one tablespoon whole mustard seed; one scant teaspoon cayenne pepper; one scant teaspoon whole pepper; two onions; cut tomatoes in quarters, and put in kettle with onions; cook one hour, then strain through sieve, add other ingredients and cook four hours, strain and bottle.

MRS. H. G. DALE.

Grandmother's Mustard Pickles.

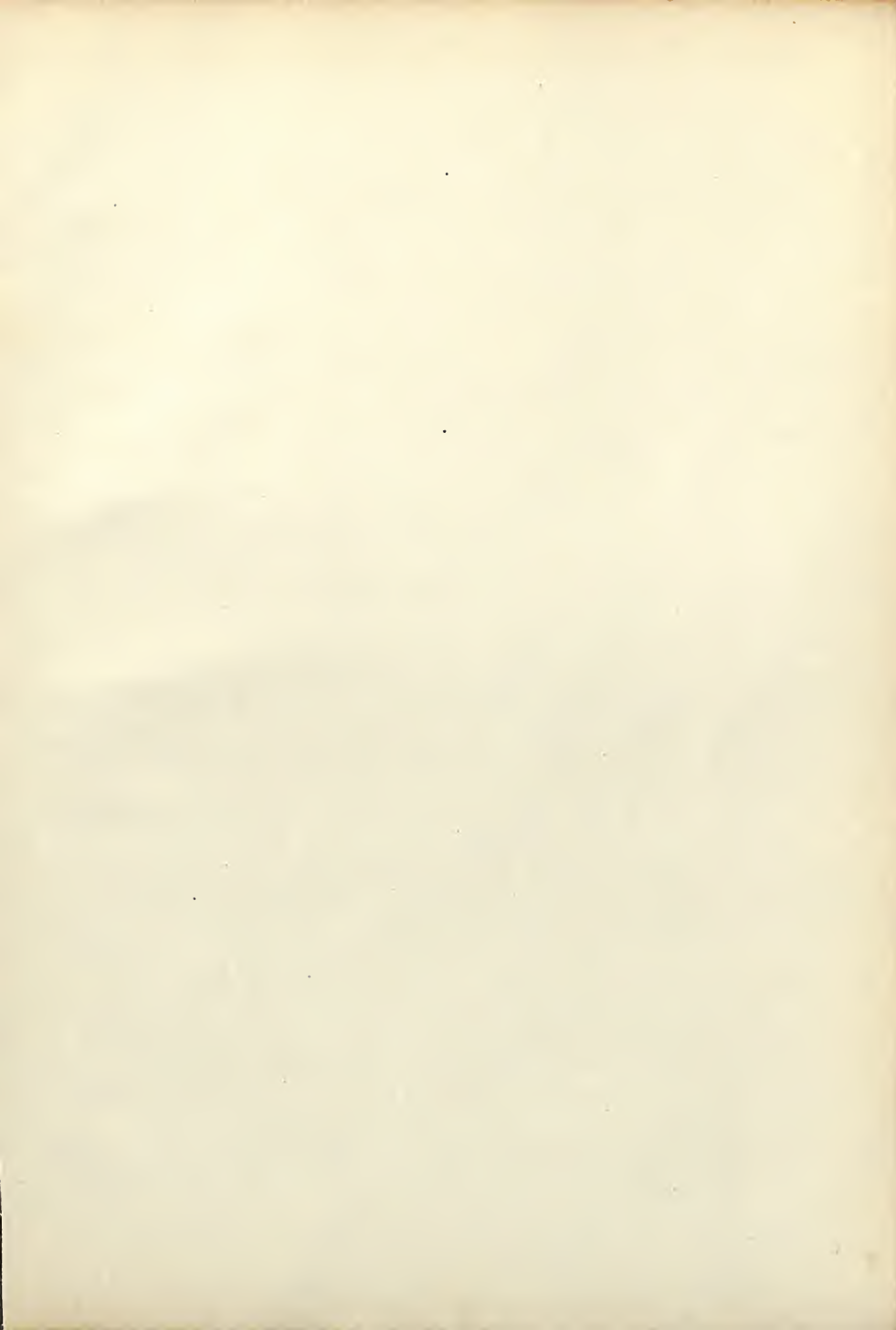
One quart small, one quart large cucumbers, sliced; one quart green tomatoes sliced; one quart onions; one large cauliflower, divided; six sweet peppers, chopped fine. Make a brine of four quarts water, one pint of salt; let stand twenty-four hours, then drain.

Dressing—One cup flour; six tablespoons mustard, one tablespoon

tumeric; mix with enough cold vinegar to make a smooth paste; one cup brown sugar, and enough vinegar to make two quarts; boil the mixture until smooth, stirring all the time; add the vegetables, and cook until tender then seal. MRS. A. H. SCHLAGER.

Rummage Pickles.

Two quarts green tomatoes; one quart red tomatoes; three bunches celery; three large onions; three red peppers; three green peppers; one head cabbage; one large ripe cucumber; one-half coffee cup salt. Chop vegetables. Cover with salt and drain in the morning. Add three pints vinegar one and one-half pounds brown sugar; one teaspoon mustard; one teaspoon pepper. Cook until tender. MARY D. DOUGLAS.





CANDY

Cream Candy.

One pound white sugar; three tablespoons vinegar; one teaspoon extract lemon; one teaspoon cream tartar. Add water to moisten sugar. Boil until brittle. Pour in buttered tins. When cool, pull, and cut into squares. MISS SADIE MORGAN.

Chocolate Caramels.

Dissolve over fire one cup molasses and two cups sugar. Add a quarter pound grated chocolate, a piece of butter the size of an egg. Boil fifteen minutes. Pour into flat buttered tins. When cold, cut in squares an inch in size. S. M.

Cream Chocolate Caramels.

Mix together one-half pint each of brown sugar and molasses, one-half pint cream, one heaping tablespoon butter, four ounces melted chocolate. Place mixture over the fire, stirring constantly until it boils. Then cook until it hardens in cold water. Remove from fire and turn into buttered tins. When sufficiently done mark into squares. S. M.

Coffee Creams.

Boil together without stirring two cups light brown sugar and a half cup clear strong coffee until it threads. Take from the fire, and stand in a cool place. Beat the mixture rapidly until it is thick and creamy. Pour into buttered tins, and when cool enough mark into squares. S. M.

Peanut Candy.

One cup molasses; three-fourths cup granulated sugar; three pints peanuts; one-fourth cup water; half cup butter; pinch of soda when done. S. M.

Fudge.

Two cups sugar; one-half cup milk; one teaspoon butter, flat; almost one-half cake of chocolate grated; one-fourth teaspoon salt; one teaspoon vanilla. Put sugar, milk, and butter on and let boil one minute. Then put in chocolate and let boil four minutes. Then take off fire, add one tablespoon cream and the vanilla, and beat until creamy. MRS. W. M. CURRY.

Chocolate Cocoanut Fudge.

When two cups sugar and one cup milk come to a boil, add three squares grated chocolate. Allow to boil until mixture forms a soft ball in water. Then remove from fire, add small piece of butter and cocoanut (shredded or fresh) as much as liked. Stir until creamy. Drop on buttered pans with a teaspoon.

MRS. W. N. BROOKS.

Corn Syrup Candy.

Four cups sugar; one cup corn syrup and one cup boiling water. Cook until it makes soft ball which you can pick up when dropped in water. When it reaches that point, put into it the whites of three eggs beaten stiff. Then beat until it is ready to turn into the pans, putting in the nuts before it is quite ready to turn out. If desired, melted chocolate can be put into half, and put all into one pan to mould so each piece has a layer of white and a layer of chocolate.

MRS. JUDSON J. McKIM.

Glaze Nuts.

Two cups sugar; one-half cup water; two tablespoons vinegar. Boil until it begins to yellow, and dip nuts one at a time.

MRS. A. D. PRESTON.

Peanut Candy.

Two cups granulated sugar melted in a frying pan. And one small bowlful of peanuts chopped very fine. Put in thin layer on buttered pan. Work quickly, as it soon hardens.

M. H. P.

Penoehe.

Four cups brown sugar; water enough to dissolve; butter the size of an egg. Boil until it hairs. Let stand until nearly cool. Then beat until creamy, and add nuts chopped fine.

MISS M. A. WILLIAMS.

Puffed Rice Candy.

One-half cup water; one cup dark brown sugar; one tablespoon vinegar; and a little cream tartar. Boil for ten minutes. Then add two tablespoons butter. Boil until it hardens in cold water. Remove from the fire and add two cups puffed rice.

MISS M. A. WILLIAMS.

Molasses Candy.

Two cups molasses; one cup granulated sugar; two tablespoons butter; two tablespoons vinegar. Boil rapidly for ten minutes. Spread on buttered tins. Pull when cool.

M. H. P.

Vanilla Molasses Candy.

One cup molasses; one cup granulated sugar; two tablespoons butter. Boil altogether until brittle in cold water. Then add one teaspoon vanilla. Turn out in buttered tins to cool. J. V. D.

Stuffed Dates.

Pit dates, and fill with peanuts or peanut butter. Roll in granulated sugar. M. H. P.

Fondant.

Add same quantity of milk as you have whites of eggs. Stir in confectioners' sugar to proper consistency.

Wintergreen Drops.

To fondant, add essence of wintergreen, and sufficient candy coloring and could and shape. M. H. P.

Peppermint Drops.

Add essence of peppermint to fondant, and shape.

Orange Cream Walnuts.

Make a fondant of yolks of eggs and confectioners' sugar. Flavor with extract of orange, and press walnuts on either side. M. H. P.

Marshmallows.

Two cups sugar; six tablespoons hot water; two tablespoons Knox gelatine in six tablespoons cold water; white of one egg; add gelatine to sugar and water and beat hard, then add one-half teaspoon vanilla and the white of the egg, beat until hard and stiff. Roll in powdered sugar and corn starch. MRS. RUEL JADWIN.

Fondant.

Four cups granulated sugar; one cup water. Put on to boil. When it forms a soft ball in cold water, pour on a marble slab, and stir until mreamy. MRS. W. M. CURRY.

Cocoanut Balls.

Two cups molasses; one cup sugar; piece butter the size of an egg. Boil all together until brittle. Then add two pounds of shredded cocoanut. Stir well, and form into balls. MRS. W. M. CURRY.



Beverages

Boiling water is a very important part of the making of a good cup of tea or coffee. Do not boil the water more than three or four minutes. Longer boiling ruins the water for coffee or tea making, as most of its natural properties escape by evaporation, leaving it very insipid. Never use water boiled a second time.

Filtered or Drip Coffee.

For each person allow one tablespoon of pulverized coffee, and to every spoonful allow a cupful of boiling water.

Iced Coffee.

Make coffee stronger than when served hot. When cold, place in ice chest. Serve with cracked ice in each tumbler.

Iced Tea.

Iced tea is used without milk, and sugar destroys the finer tea flavor. It may be prepared some hours in advance, and should be made stronger than when served hot. Bottle and place in ice chest until required.

Cocoa.

Six tablespoons cocoa to each pint of water, as much milk as water, sugar to taste. Rub cocoa smooth in a little cold water, have ready a pint of boiling water, stir in cocoa paste, boil twenty minutes. Add milk and boil five minutes more, stirring often. Sweeten as served to suit taste.

Cocoa.

For one cup cocoa take one cup milk and water together. Heat to the boiling point, and add one teaspoon Baker's cocoa and one teaspoon sugar, dissolved in a little hot water or milk. Let boil about five minutes. Add a little vanilla and serve with whipped cream on the top.

J. V. D.

Lemonade.

Three lemons to a pint of water makes a strong lemonade. Sweeten to taste.

Lemon Syrup.

Take the juice of twelve lemons, grate the rind of six in it. Let it stand over night. Then take six pounds white sugar, and make a thick syrup. When it is quite cool, strain the juice into it, and squeeze as much oil from grated rind as will suit the taste. Put in bottles securely corked for future use. A tablespoonful in a goblet of water will make a delicious drink on a hot day.

Strawberry Water.

Take one cupful of ripe hulled berries. Crush with wooden spoon, mixing with the mass a quarter of a pound of pulverized sugar and half a pint of cold water. Pour the mixture into a fine sieve. Rub through and filter until clear. Add the strained juice of one lemon, and one and a half pints cold water. Mix thoroughly, and set in the chest until wanted.

Raspberry Shrub.

Put ten quarts berries in a stone jar with sufficient good vinegar to cover them, and let stand twenty-four hours. Mash and squeeze then add one pound of sugar to one pint of juice. Scald, skim and bottle.

MRS. C. D. JONES.

Grape Juice.

Wash the grapes carefully and cook till well done. Then strain through a heavy cotton bag. Use about one and one-half cups of sugar to each quart of juice. Bottle hot, and can as any fruit, or bottle and seal.

MRS. L. H. DORCHESTER.

Grape Juice.

Ten quarts of grapes after they are taken from the stem; one quart of water; three pounds sugar. Cook grapes, and put in bag to drain. Add sugar and let come to a boil. Strain and bottle. Will make twelve pint bottles.

MRS. C. D. JONES.

Fruit Beverage.

Juice of one dozen oranges; juice of one dozen lemons; sugar to taste; one cup preserved pineapple or preserved cherries; in strawberry season add crushed strawberries.

MRS. I. E. S.

Grape Juice.

One cup grape juice; two cups water. Bring to boiling point. To each quart of liquid add one cup sugar. Boil five minutes, and seal.

MRS. S. S. HARDS.

Strawberry Shrub.

One quart of strawberry juice; half pound granulated sugar dissolved; half pint Jamaica rum; one-half pint French brandy. Heat to boiling point, mixing thoroughly. To serve, pour about a tablespoon of the shrub over cracked ice, and fill glass with water.

J. V. D.



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